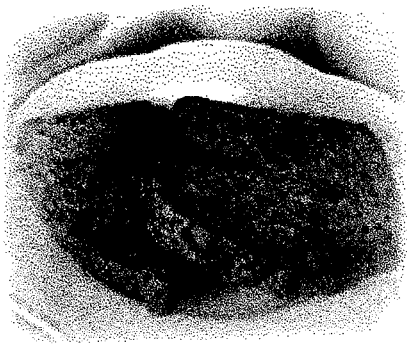


# Cranberry Orange Toasted Bread

## **Ingredients** (Makes 16 servings)

2 1/2 cups all-purpose  
flour  
1 cup granulated sugar  
1 tablespoon baking  
powder  
1 teaspoon baking soda  
1 teaspoon salt  
2/3 cup NESTLÉ®  
CARNATION®  
Evaporated Milk



2 large eggs  
2 tablespoons vegetable oil  
2 teaspoons grated orange peel  
1 cup whole berry cranberry sauce  
1 cup chopped nuts  
Orange cream cheese spread (recipe follows)

## **Directions**

**PREHEAT** oven to 350° F. Grease 9 x 5-inch loaf pan.  
**COMBINE** flour, sugar, baking powder, baking soda and salt in large bowl. Whisk together evaporated milk, eggs, vegetable oil and orange peel in small bowl. Add milk mixture and cranberry sauce to flour mixture; stir until just until moistened. Stir in nuts. Spoon batter into prepared loaf pan.

**BAKE** for 55 to 65 minutes or until wooden pick inserted in center comes out clean. Cool in pan for 20 minutes; remove to wire rack to cool completely.

**SLICE** bread; toast. Top with Orange Cream Cheese Spread.

### **FOR ORANGE CREAM CHEESE SPREAD:**

**COMBINE** one package (8 ounces) softened cream cheese and 1/4 cup orange marmalade; refrigerate.

## **Back to list**

