

Cranberry-Orange Bread

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| 2 cups all-purpose flour | 2 eggs |
| 1 cup Quaker® Oats (Quick or Old Fashioned, uncooked) | 1/3 cup vegetable oil |
| 3/4 cup sugar | 1 tablespoon grated orange peel |
| 2 teaspoon baking powder | 3/4 cup chopped cranberries |
| 1/2 teaspoon baking soda | 1/2 cup chopped nuts |
| 1/2 teaspoon salt (optional) | (optional) |
| 3/4 cup orange juice | |

Heat oven to 350° F. Grease and flour bottom only of 9x5-inch loaf pan. Combine first six ingredients, mixing well; set aside. Beat orange juice, eggs, oil and orange peel until mixed thoroughly. Add to dry ingredients, mixing just until moistened. Stir in cranberries and nuts. Pour into prepared pan. Bake 60 to 70 minutes or until wooden pick inserted in center comes out clean. Cool 10 minutes; remove from pan. Cool completely. 12 SERVINGS

Recipe insert in specially marked packages!

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