

Sharon Kohn's Cranberry Orange Bread

4 cups flour
2 cups sugar
1 tsp salt
1 tsp baking soda
1 tsp baking powder
2 eggs, beaten
4 tbs melted butter
4 tbs hot water
1 cup fresh orange juice
1 cup pecans, chopped
2 cups fresh cranberries, halved and rinsed

Preheat oven to 350. Sift together flour, sugar, salt, soda, baking powder. Add the beaten eggs, butter, water and juice. Stir well. Add the pecans and cranberries. Stir. Pour into 3 small or 2 large greased and floured bread pans. Bake at 350 degrees for 1 hour 10 minutes. Remove from pans, cool and butter top crust. Wrap in wax paper. Place in refrigerator for 3 hours. Remove first wrapping. Rewrap. Store overnight before serving. (These last two steps are optional!)