

# Christmas Morning Orange Cranberry Bread

2 cups all-purpose flour  
1/2 cup sugar  
1/2 teaspoon baking soda  
1/2 teaspoon baking powder  
1/2 teaspoon salt  
1 medium orange

2 teaspoons margarine, melted  
1/4 cup egg substitute  
1 teaspoon vanilla or almond extract  
1 cup fresh or frozen cranberries, coarsely  
chopped

Instructions: Preheat oven to 350°F. Spray 9 x 5-inch loaf pan with nonstick cooking spray. Mix flour, sugar, baking soda, baking powder and salt together in a large bowl. Grate the zest from the orange and set aside. Cut the orange in half and squeeze the juice into a measuring cup. Add the grated zest and melted margarine to the juice and add enough hot water to make 1 cup. Stir the liquids into the dry ingredients. Add the egg substitute, extract, and cranberries; stir to mix. Pour the batter into the prepared pan and bake for 1 hour or until golden brown. Cool in the pan on a wire rack.

Yield: 1 loaf or 18 slices

**Nutrition Facts** (per slice): 80 calories, 0 grams fat, 290 milligrams sodium, 17 grams carbohydrate, 1 gram fiber, 2 grams protein