



Recipes

Cranberry Nut Bread Brothertown Cookbook

Cranberry Nut Bread (Caroline K. Andler; 2005 Brothertown Indian Nation Cookbook)

2 C flour	¾ C orange juice
1 ½ tsp baking powder	1 egg
1 tsp salt	1 C fresh cranberries, chopped
¾ C sugar	2 Tbl salad oil
½ tsp baking soda	½ C chopped nuts

Directions:

Preheat oven to 350 degrees. Sift dry ingredients together. Stir in nuts and cranberries. Add remaining ingredients and blend until thoroughly moistened. Bake in greased and floured loaf pan 50 minutes or until golden brown and a toothpick in center comes out clean.