

Cranberry Quick Bread

From the kitchen of: Madeline Boushey



INGREDIENTS

- 4 T. butter, melted
- 2 c. all-purpose flour
(spooned and leveled)
- 1 c. brown sugar, packed
- 1 ½ tsp baking powder
- ½ tsp baking soda
- 1 tsp salt
- 1 egg, lightly beaten
- ¾ c. whole milk
- 1 bag fresh cranberries (12 ounces)

DIRECTIONS

1. Preheat oven to 350 degrees; butter and flour a 9-by-5-inch loaf pan.
2. In a large bowl, whisk together flour, brown sugar, baking powder, baking soda, and salt; set aside.
3. In a medium bowl, combine butter, egg, and milk.
4. Add wet mixture to dry mixture, and whisk to combine.
5. Fold in cranberries.
6. Pour batter into prepared pan.
7. Bake 60–75 minutes until a toothpick inserted in center of loaf comes out clean
8. Transfer pan to a wire rack; let bread cool 30 minutes.
9. Invert onto rack, then immediately turn right side up to cool completely.