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PEGGY'S SPECIAL CRANBERRY BREAD

- 1 Tablespoon Lemon Rind, Grated
- 1 Medium Lemon Squeezing, Pulp Included
- 3/4 Cup Applesauce With Cinnamon
- 2 Tablespoons Butter
- 1 Egg
- 3/4 Cup Sugar
- 1 Cup Sliced Cranberries
- 1 Cup All Purpose Flour
- 1 Cup Whole Wheat Flour
- 1/2 Teaspoon Salt
- 1/2 Teaspoon Baking Soda
- 1/2 Cup Chopped Walnuts

DIRECTIONS

1. Blend well the lemon rind, lemon pulp, applesauce, butter, sugar and egg.
2. When well blended add cranberries.
3. Sift together flours, salt and baking soda.
4. Gradually stir flour mixture into cranberry mixture.
5. Stir well, add nuts.
6. Pour into a buttered loaf pan.
7. Bake in a 350 degree oven for 1 hour.