



mrs. claus' christmas bread

- +1 cup sugar
- +2 Tbsp butter, softened
- +1 egg, beaten
- +2 cups all-purpose flour
- +1 tsp baking powder
- +1/2 tsp baking soda
- +1/2 tsp salt
- +3/4 cup orange juice
- +1/2 cup **Milne MicroDried® Cranberry Fragments**
- +1/2 cup chopped pecans



featured products

Milne MicroDried® Cranberry Fragments

Recipe Inspired by
KIM HOLDRIDGE

**HANKS
BROKERAGE, INC.**

- 1) Add orange juice to **Milne MicroDried® Cranberry Fragments** and let soak for about 20 minutes
- 2) Blend sugar, butter and egg together in a large bowl
- 3) Add remaining ingredients, including the **Milne MicroDried® Cranberry Fragments** soaked in orange juice, and mix well
- 4) Pour mixture into a greased 9" x 5" loaf pan
- 5) Bake at 350 degrees for 45-50 minutes