

Orange Cranberry Nut Bread



- 1 cup water
- 1 cup dried cranberries
- 1 package Yumee Yumee Muffins & Coffee Cakes mix
- 1/4 cup plus 2 tablespoons finely chopped pecans
- 2 eggs
- 2/3 cup sour cream
- 1/2 cup butter, melted
- 1/3 cup orange juice
- 1 teaspoon orange extract

In a microwave-safe bowl, heat water for 2 minutes. Remove water from microwave and add dried cranberries. Allow cranberries to sit for 10 minutes. Drain.

In a large bowl, combine Yumee Yumee Muffins & Coffee Cakes mix and pecans. Mix well. Add rehydrated cranberries and toss to coat with dry ingredients. In a separate bowl, combine eggs, sour cream, butter, orange juice, and orange extract. Mix well. Stir wet ingredients into dry mixture. Mix well. Fill 4 greased 5 3/4 x 3 inch loaf pans half full.

Bake at 350 degrees for 30 to 35 minutes, or until a toothpick inserted near the center comes out clean. Allow quick bread to sit for 10 minutes. Remove bread from pan and cool on a wire rack. Serve with Orange Cream Cheese Spread, if desired.

Makes 4 small loaves

Cook's Note: This recipe was tested in a 700 watt microwave oven with a turntable.