

# Cranberry Apple Nut Bread

## INGREDIENTS

- 3/4 cup sugar
- 1/2 cup vegetable oil
- 1 egg
- 1 cup shredded peeled apple (about 1 medium)
- 1 1/2 cups plain flour
- 1/2 tsp baking soda
- 1/2 tsp baking powder
- 1/2 tsp salt
- 3/4 cup chopped walnuts
- 1/2 cup dried cranberries
- 1 tbsp sugar
- 1/2 tsp ground cinnamon

## INSTRUCTIONS

1. Heat oven to 175°C. Grease the bottom of a medium loaf pan with shortening or butter.
2. In a large bowl, mix 3/4 cup sugar, the oil and egg. Stir in apple, flour, baking soda, baking powder and salt. Stir in walnuts and cranberries. Pour batter into the loaf pan.
3. In a small bowl, mix 1 tablespoon sugar and the cinnamon; sprinkle over batter.
4. Bake for 45 to 55 minutes or until a toothpick inserted in the middle comes out clean. Cool for 10 minutes.
5. Loosen sides of loaf from pan; remove from pan to wire rack. Sprinkle icing sugar over the top.
6. Cool completely, about 1 1/2 hours, before slicing.