

Cape Cod Cranberry Bread

1 small orange	1-½ tsp baking powder
hot water	1 tsp salt
1-½ cups cranberries	½ tsp baking soda
1 cup sugar	1 tsp cinnamon
1 egg, well-beaten	¼ cup lard
2 cups flour	½ cup chopped walnuts

Cut orange in eighths, discard seeds, and work rind and flesh through a food chopper into a measuring cup. Add hot water to make one cup. Work cranberries through chopper and mix in with sugar and egg.

Meanwhile, sift the flour, baking powder, salt, soda, and cinnamon. Cut lard into the flour to resemble cornmeal. Stir without beating into fruit until ingredients are barely mixed. Fold in walnuts.

Spoon into a greased 9x5x3 pan, let stand for 20 minutes, and bake at 350° for 55-60 minutes, until a pick tests clean.

Adapted from *Valerie Ohanian's North Coast Kitchens* (1974).