

Apple Cranberry Orange Bread

simple
healthy
delicious

Ingredients

- 2 cups Nature's Earthly Choice™ Apple Flour
- ¾ cup organic cane sugar
- 1 teaspoon ground cinnamon
- 1 teaspoon baking soda
- ¼ teaspoon salt
- ¼ cup orange juice
- ⅓ cup olive oil
- 2 eggs
- 1 tablespoon pure vanilla extract
- 1 large apple, peeled and diced
- 1 cup dried cranberries
- Butter or coconut oil for greasing

Directions

1. Pre-heat the oven to 350 degrees Fahrenheit. In a large bowl, combine the flour, sugar, cinnamon, baking soda, and salt. Set aside.
2. In a separate bowl, combine the orange juice, olive oil, eggs, and vanilla extract. Slowly add the wet ingredients to the dry ingredients, mixing frequently.
3. Fold in the diced apples and cranberries. Pour the batter into a greased bread pan and bake for 45 to 55 minutes, or until a toothpick inserted in the center comes out clean.

