

Cranberry Orange Walnut Bread

Makes: 120 servings

120 Servings

Ingredients	Weight	Measure
All-purpose flour	7 lb 6 oz	1 gal + 3 1/4 qt (28 3/4 cups)
baking powder	2 1/4 oz	1/3 cup
Allspice	3/4 oz	1/4 cup
Baking soda	1/2 oz	1 Tbsp
Sugar	4 lb 5 oz	2 1/2 qt (9 3/4 cups)
Salt	2 1/2 oz	1/4 cup
Orange peel	2 1/4 oz	2/3 cup
Buttermilk	76 oz (4 lb 12 oz)	2 1/4 qt (9 cups)
Eggs	1 lb 8 oz	2 3/4 cups
Oil	22 oz (1 lb 6 oz)	2 3/4 cups
Orange juice	20 oz	2 1/4 cups
Cranberries, fresh or frozen (thawed), drained and coarse chopped	3 lb 8 oz	2 1/2 qt (10 1/2 cups)

Nutrition Information

Key Nutrients	Amount	% Daily Value
Total Calories	270	
Total Fat	10 g	
Protein	5 g	
Carbohydrates	41 g	
Dietary Fiber	2 g	
Saturated Fat	1.5 g	
Sodium	340 mg	

Directions

1. Place flour, baking powder, allspice and baking soda in mixer bowl.
2. Mix with paddle on low speed until blended.
3. Blend sugar, salt, orange peel, buttermilk, eggs, oil, and orange juice in separate bowl.
4. Pour into flour mixture.
5. Mix with paddle on low speed 30 to 60 seconds until just blended. Do not overmix.
6. Stir cranberries and walnuts into batter.
7. Scale 38 oz into prepared 9 x 5 x 3 inch loaf pan.
8. Bake at 325 degrees F for 55 to 65 minutes until golden brown and toothpick inserted into center comes out clean.