

## Cranberry Orange Date Bread

*Makes 2 loaves*

2-½ cups flour  
1 cup sugar  
½ teaspoon salt  
1 teaspoon baking soda  
1 teaspoon baking powder  
1 cup chopped walnuts  
1 cup chopped dates  
1 cup chopped fresh or frozen  
cranberries  
2 large eggs  
1 cup buttermilk  
¾ cup vegetable oil  
Grated zest of 2 oranges  
½ cup orange juice  
½ cup superfine sugar  
2 tablespoons brandy



Butter two 9-by-5-inch loaf pans. Cut pieces of wax paper to fit the bottoms, place in pans and butter the paper.

In a bowl, combine flour, 1 cup sugar, salt, baking soda, baking powder, walnuts, dates and cranberries.

In another large bowl, beat eggs lightly. Add buttermilk, oil and orange zest; beat until blended. Add flour mixture all at once and stir just until everything is moistened. Do not overmix. Divide batter evenly between prepared pans.

Bake at 350 degrees 38 to 45 minutes, until tester inserted into center comes out clean.

Meanwhile, in a small bowl or 2-cup glass measure, combine orange juice, superfine sugar and brandy; stir well to blend.

Remove pans of bread to a cooling rack. Poke a few holes in tops of loaves and immediately pour orange juice mixture over the top. Let breads cool in pans on rack. Remove from pans when cooled.