

One of my favorite recipes. Mother Linda has made this hundreds of times.

MOTHER LINDA'S CRANBERRY BREAD



This is a great holiday recipe I've been changing since I was a kid. I used to make it with white flour and sugar, then whole wheat and Sucanat, now I make it with sprouted spelt and maple sugar. I use fresh cranberries in season, since they will keep in the freezer up to nine months, I use frozen when they're out of season. Just pour them straight out of the bag into the batter—frozen and unchopped.

- 2 cups sprouted spelt
- $\frac{3}{4}$ cup [maple sugar](#)
- $1\frac{1}{2}$ tsp. baking powder
- $\frac{1}{2}$ tsp. baking soda
- 1 tsp. sea salt
- $\frac{3}{4}$ cup orange juice
- 1 egg, slightly beaten
- 2 Tbsp. olive oil or melted butter
- $1\frac{1}{2}$ cups [cranberries](#)
- $\frac{1}{2}$ cup chopped walnuts

Measure sprouted spelt, maple sugar, baking powder, baking soda and sea salt into a large mixing bowl; stir to incorporate. Make a well in the center and pour in orange juice, egg, oil, cranberries and

nuts. Fold the wet ingredients into the dry until the batter is completely moistened, but do not over stir. Pour into a greased 9x5-inch loaf pan. Bake at 350°F for 45-50 minutes or until a toothpick comes out clean. Cool on a wire rack overnight.