

Brown Bread

1 cup raisins	2¾ cups flour
2 cups boiling water	2 teaspoons baking soda
1 cup light brown sugar	1 teaspoon salt
2 tablespoons butter	1 cup chopped nuts

Pour boiling water over raisins and let stand until cool. Drain raisins **and reserve raisin water**. Cream sugar and butter. Add remaining ingredients alternately with reserved raisin water. Use three (#2) cans (#2 can is 20 to 20-½ ounces, or 18 fluid ounces). Put equal amounts in each can. Do not fill more than ½ full, and do not grease can. Bake in 350°F oven for 1 hour. Serve with cream cheese. Let cool in cans approximately 20 minutes. Much better if made the day before to allow the flavors to blend.

Cranberry Nut Bread

1½ cups all-purpose flour	6 tablespoons butter, cut in 1" pieces
1 teaspoon baking soda	1 teaspoon lemon juice
1¼ teaspoon baking powder	2 large eggs
½ teaspoon salt	¼ cup fresh orange juice
¾ cup sugar	1¼ cups fresh cranberries
Peel from one orange	1 cup walnuts

Preheat oven to 350°F. Combine flour, baking soda, baking powder and salt in a bowl. Stir to mix; set aside.

With the metal blade in place, add sugar and orange peel to the food processor bowl. Process until the peel is finely chopped. Add butter and lemon juice. Turn on and off rapidly until ingredients are combined. Add eggs and orange juice; process until smooth. Add cranberries and nuts. Turn on and off five or six times to chop. Add the flour mixture and turn processor on and off three or four times, just until the flour disappears into the batter.

Turn batter into a well-greased 9"x5"x3" loaf pan or 18 paper-lined 2-¾" muffin cups. Bake the loaf for one hour or the muffins for 30 minutes. Remove bread or muffins from the pan, and let cool on wire rack. Makes one loaf or 18 muffins.