Cranberry Corn Bread

1/2 cup (1 stick) softened butter, 1 heaping tablespoon frozen orange juice concentrate (optional)
3/4 cup dark brown sugar
1 teaspoon vanilla extract
3/4 teaspoon salt
1 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
2 egg whites (use whole eggs for a richer bread)
1/2 cup all-purpose flour
1/2 cup cornmeal
1 1/2 teaspoon baking powder
1 teaspoon baking soda
One 12-ounce package fresh cranberries (3 generous cups)

Preheat oven to 350°F. Spray a loaf pan (or 3 mini loaf pans) with non-stick spray. Place the butter in a mixing bowl and beat at high speed with an electric mixer for 30 seconds. Gradually add the sugar and continue to beat until the mixture is pale yellow and very fluffy. Next, add vanilla, salt, cinnamon, nutmeg and eggs. Beat to combine. (If you keep orange juice concentrate in the freezer, add it for an extra boost of citrus flavor.) In another bowl, stir together the flour, cornmeal, baking powder and baking soda. Add to the butter mixture and gently stir with a spoon just until the flour disappears. Stir in the cranberries. Pour the batter into prepared pans and bake about 1 hour, until a tester (use a toothpick) comes out clean. Cool in the pan for 1/2 hour. Turn out and cool completely before wrapping.