

Cranberry Corn Bread

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

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.

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