

# [ArmadilloPepper.com](http://ArmadilloPepper.com)

## Polka Dot Quick Bread Recipe

Yield: 4 servings

2 c Cranberries; Fresh Or Frozen  
1 c Milk  
1 ea Egg; Lg, Slightly Beaten  
1/4 c Butter; Melted  
1 tb Orange Peel; Grated  
2 c Unbleached Flour  
1 c Sugar  
1 tb Baking Powder  
1/2 t Salt  
1 1/2 c Cheddar; Md, Shredded  
1/2 c Walnuts; Coarsely Chopped

Preheat the oven to 350 degrees F. then grease a 9 X 5-inch loaf pan; set aside. Cut the cranberries in half and set aside in a small bowl. In a medium bowl, combine the milk, egg, butter, and orange peel and set aside. Sift the flour, sugar, baking powder, and salt into a large bowl. Add the halved cranberries, cheese and nuts. Toss with a fork to distribute. Add the milk mixture all at once and stir the flour mixture until just moistened. Turn into the prepared loaf pan and bake for 1 hour and 15 minutes in the preheated oven or until a wooden pick inserted in the center comes out clean. Cool in the pan on a rack for 10 minutes, then remove from the pan. Cool to room temperature on the wire rack before slicing.

*Recipe via Meal-Master (tm) v8.05*