

Cranberry Orange Loaf

- 3 eggs
- ½ cup buttermilk
grated peel of one large orange
- 1 pkg (16.5) **TSG Apple Cake Mix**
- 1 cup fresh cranberries

1. Preheat oven to 350F. Generously grease just the bottom of a 1-1/2 quart loaf baking dish (8-1/2 x 4-1/2")
2. Whisk eggs in a medium-small bowl. Add buttermilk; whisk until well blended. Stir in orange peel.
3. In a larger bowl, combine apple cake mix and cranberries, Add egg mixture; stir until blended. Pour into loaf dish.
4. Bake 50-55 minutes or until toothpick inserted comes out clean and loaf is brown.
6. Cool in dish about 15 min. Loosen sides with spatula, pulling up a bit on the bottom to loosen it as well. Turn loaf out onto a wire rack to cool completely.

Makes 10-12 slices