## HELP FEED FAMILIES IN NEED THIS HOLIDAY SEASON

### THE GEORGETOWN BREAD BASKET 📆

Bring in a non-perishable food item to the Terra Cotta Retail Outlet any time before Christmas, and receive a coupon for \$2 off\*

All donations being collected for The Georgetown Bread Basket.

Jerra Cotta

Outlet Location: 9-36 Armstrong Avenue Hours: Monday-Friday 9am-5pm

oupon valid at the Terra Cotta Retail Outlet from Jan 1/18 - Sept 1/18



Web: www.tedarnottmpp.com • Phone: 1-800-265-2366



### **GIFT GUIDE**

# **Cranberry bread**

### Ingredients (Makes 1 loaf)

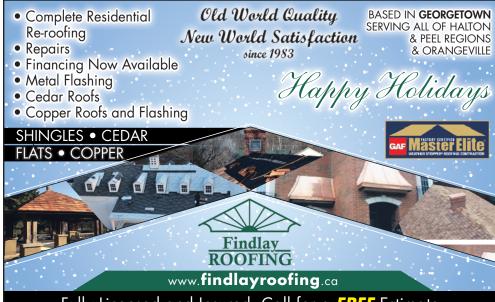
- 2 cups flour
- 1 tsp. baking soda
- 1 tsp. baking powder
- 1 cup white sugar
- 1 tsp. salt
- 1/3 cup butter (at room temperature)
- 1 egg, lightly beaten
- 1 tbsp. orange zest
- 3/4 cup orange juice
- 2 cups chopped cranberries (fresh or frozen)



#### **Directions**

- 1. Preheat the oven to 175 °C (350 °F).
- 2. Grease a regular 23 x 13 x 7.5 cm (9 x 5 x 3 inch) loaf pan.
- 3. In a large bowl, mix the flour, baking soda, baking powder, sugar and salt.
- 4. Add in the butter and lightly mix. Next, add the egg, orange zest, juice and cranberries, and mix until nice and smooth, without beating too hard.
- 5. Pour the mix in the loaf pan and bake for 65 to 70 minutes. Insert a toothpick to make sure the bread is fully cooked. Remove from the pan while the bread is still hot.
- 6. Slice and serve





Fully Licensed and Insured. Call for a *FREE* Estimate **905-702-7977** | Email: info@findlayroofing.ca toll free 800-683-2999