

It's the holidays ~ so here's a gift  
everyone devours.



It's **Cranberry** time.

Cranberry on the watch helps lower stress at holiday time and all year long.



Taste the measure of success. We'll show you how, at Cranberry.  
Our efforts free you to spend time on what you do best: run your business.

Our cultivated talent takes a collaborative approach — producing refreshing results. Let us feed your bottom line. To see some out-of-the-kitchen work, stop by [CranberryMarketing.com](http://CranberryMarketing.com) or ring us at 571.248.6973.

### Nutty Cranberry Loaf

2 C flour  
1/2 C sugar  
2 tsp. baking powder  
1 tsp. salt  
1 egg  
1/2 C milk  
1/2 C butter, melted  
2 tsp. almond extract  
6 oz. sweetened dried cranberries  
1 tsp. orange zest  
1 tbsp. sugar  
1/4 C sliced almonds

Mix dry ingredients in a bowl. Set aside.

Combine egg, milk, butter, almond extract, cranberries and zest in a bowl. Add to dry ingredients; mixing until just moist.

Spread batter in 8 ½ x 4 ½ x 2 inch loaf pan.  
Sprinkle with sugar and almonds.

Bake at 375°F, for one hour or until cake tester comes out clean. Leave in pan for 10 minutes, remove and cool on rack. Lightly covered with a towel.

