

# From the Kitchen: Say Thanks With A Home-Baked Gift

(NAPSA)—'Tis the season for caroling, entertaining and gift giving. Whether the holiday occasion is a festive brunch or dinner at a friend's home, a gift for the host is a perfect way to say "thank you."

Skip the traditional bottle of wine and bring a home-baked gift from the kitchen. It's a great way to add a personal touch and make your gift more memorable than something bought in a store.

Quick breads are an excellent baked good to give because they're simple and delicious. Quick breads don't require kneading or rising because they're yeast-free, and most can be assembled in 10 to 15 minutes.

For the best-tasting quick breads, follow these foolproof baking tips:

- Forget the electric mixer with a basic quick bread recipe. Use a whisk and spatula.

- Use a non-stick baking spray with flour, like Baker's Joy, so your home-baked gifts come out of the pan, perfect every time.

- Baked goods bake more evenly in the center of your oven. When baking more than one item, place them in the center, leaving one inch between them.

- All ovens are not created equal. Purchase an oven thermometer to be sure your temperature is accurate.

- Cool quick breads on a wire rack. This allows the bread to cool on all sides.

Try some simple and creative ideas when packaging your home-baked creation. For example, gift wrap baked goods on a holiday serving plate, or put them in decorative bags with gift tags and write seasonal messages on them with a silver paint pen for a festive look. Visit [bakersjoy.com](http://bakersjoy.com) for



more gift-giving tips, delicious recipe ideas and free downloadable gift tags.

## CRANBERRY ORANGE BREAD

### Ingredients

$\frac{1}{2}$  cup butter, softened

$\frac{3}{4}$  cup sugar

1 large egg

Juice with from one orange combined with water to make 1 cup

2 cups all purpose flour

$1\frac{1}{2}$  tsp. baking powder

$\frac{1}{2}$  tsp. salt

1 cup fresh or frozen cranberries

Grated orange rind from 1 orange

### Instructions

1. Preheat oven to 350°F (160°C), spray 9"x5"x3" pan with Baker's Joy.

2. Cream together butter and sugar. Add egg and juice mixture, mix well.

3. Sift the flour, baking powder and salt together; add to butter mixture.

4. Fold in cranberries and grated orange to mixture.

5. Pour in pan, bake for 1 hour. Remove from oven, let stand for 10 minutes before removing from pan; cool on cake rack, slice.