



Cranberry Orange Bread

Jacob · 28/09/2024



Prep Time

10 mins

Difficult

Medium

Servings

1 hr 25 mins

Description

This cranberry orange bread with walnuts has bright fresh flavor Its great for breakfast or a snack Make a loaf or muffins

Ingredients

- - 2 cups flour - $\frac{3}{4}$ cup white sugar - 1 $\frac{1}{2}$ teaspoons baking powder - $\frac{3}{4}$ teaspoon salt - $\frac{1}{2}$ teaspoon baking soda - $\frac{1}{4}$ cup unsalted butter
- cut into pieces and softened - $\frac{3}{4}$ cup orange juice - 1 tablespoon grated orange zest - 1 large egg
- beaten - 1 cup chopped cranberries - $\frac{1}{2}$ cup chopped walnuts (Optional)

Instructions

1. Gather all ingredients. Allrecipes/Oana Ennis Preheat the oven to 350 degrees F (175 degrees C). Grease a 8x4-inch loaf pan. Combine flour
2. sugar
3. baking powder
4. salt
5. and baking soda in a bowl. Stir butter into flour mixture until combined. Add orange juice
6. orange zest
7. and egg; mix well. Allrecipes/Oana Ennis Allrecipes/Oana Ennis Fold in cranberries and walnuts. Spoon batter into the prepared pan. Allrecipes/Oana Ennis Bake in the preheated oven until a toothpick inserted into the center comes out clean
8. 60 to 75 minutes. Allrecipes/Oana Ennis Cool in the pan for 10 minutes before removing to cool completely on a wire rack. Allrecipes/Oana Ennis