



Cranberry Nut Bread

Jacob · 28/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

10

Description

This cranberry nut bread is deliciously moist and festively colorful making it a nice addition to your holiday table. Fresh cranberries, walnuts, orange juice, and zest add flavor and texture to this simple quick bread that mixes up in minutes and bakes in less than an hour.

Ingredients

— - 2 cups all-purpose 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 - 1 cup chopped cranberries - $\frac{1}{2}$ cup chopped walnuts - $\frac{3}{4}$ cup orange juice - 1 large egg - 2 tablespoons vegetable oil - 1 tablespoon orange zest

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Grease a 9x5-inch loaf pan. Combine flour
2. sugar
3. baking powder
4. salt
5. and baking soda in a large bowl. Add cranberries and walnuts; stir until well coated. Mix together orange juice
6. egg
7. oil
8. and zest in a medium bowl until combined. Pour over flour mixture; stir until just blended. Spoon batter into the prepared loaf pan. Bake in the preheated oven until a toothpick inserted into the center of loaf comes out clean
9. about 50 minutes. Let cool in the pan briefly before removing to a wire rack to cool completely.