



Moist Cranberry Orange Bread

Jacob · 28/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

10

Description

Supermoist dessert bread loaded with mandarin oranges and whole cranberries Makes great gifts

Ingredients

- - 2 $\frac{3}{4}$ cups all-purpose flour - 1 $\frac{3}{4}$ cups white sugar - 2 teaspoons baking powder - $\frac{1}{2}$ teaspoon salt - $\frac{1}{4}$ teaspoon baking soda - $\frac{1}{2}$ cup unsalted butter
- melted - 2 cups fresh cranberries - 1 cup mandarin oranges
- drained - $\frac{3}{4}$ cup milk - $\frac{3}{4}$ cup sour cream - 2 eggs - 1 teaspoon vanilla extract - 1 teaspoon orange extract - 1 tablespoon white sugar

Instructions

1. Preheat the oven to 400 degrees F (200 degrees C). Grease a large loaf pan. Whisk flour
2. 1 3/4 cups sugar
3. baking powder
4. salt
5. and baking soda together in a large bowl. Add melted butter; stir until mixture is crumbly. Reserve 1/4 cup each cranberries and mandarin oranges; stir remaining into flour mixture. Beat milk
6. sour cream
7. eggs
8. and extracts in a separate bowl until smooth; gradually stir into flour mixture until batter is thoroughly incorporated. Pour into prepared loaf pan. Scatter reserved 1/4 cup each cranberries and mandarin oranges on top of batter; sprinkle with remaining 1 tablespoon sugar. Bake in the preheated oven for 5 minutes; reduce heat to 350 degrees F (175 degrees C) and continue baking until center of bread springs back when touched
9. 35 to 40 minutes more.