



Cranberry Orange Quick Bread

Jacob · 28/09/2024



Prep Time

1 hr 5 mins

Difficult

Medium

Servings

20

Description

Rich and hearty cranberry and orange loaf with sour cream appropriate for breakfast brunch or just a snack My inlaws gobbled it up for Thanksgiving Day

Ingredients

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

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Grease two 8x4-inch loaf pans. In a large bowl
2. stir together flour
3. baking powder
4. baking soda
5. salt
6. and white sugar. Mix in melted butter until mixture looks crumbly. Stir in cranberries and oranges. In a separate bowl or large measuring cup
7. whisk together eggs
8. milk
9. sour cream
10. vanilla
11. and orange extract. Pour liquid ingredients into the bowl with dry ingredients and stir just until blended. Divide batter evenly between the prepared pans. Bake in the preheated oven until a toothpick inserted into the crown comes out clean
12. about 40 minutes. Cool in the pans for a while
13. then remove from the pans and place on wire racks to cool completely.