

Cranberry Nut Quick Bread

Jacob · 28/09/2024



Prep Time

1 hr 20 mins

Difficult

Medium

Servings

12

Description

This is a wonderful treat during the holidays It just tastes Christmasy and is a must with a cup of coffee or hot tea I received it from a friend from the Northeast

Ingredients

- - 2 cups sifted all-purpose flour - ½ teaspoon salt - 1 ½ teaspoons baking powder - ½ teaspoon baking soda
- 1 cup white sugar - 1 orange
- juiced and zested - 2 tablespoons butter
- melted - 1 egg
- beaten - 1 cup chopped walnuts - 1 cup cranberries
- quartered - 1 ½ cups confectioners' sugar - 3 tablespoons butter
- softened - 1 tablespoon orange juice - 1 tablespoon milk

Instructions

1. Preheat oven to 350 degrees F (175 degrees C). Grease and flour a loaf pan. In a large bowl
2. combine flour
3. salt
4. baking powder
5. baking soda
6. and sugar. In a 1-cup (or larger) measuring cup combine juice and zest of the orange
7. butter and enough boiling water to reach 3/4 cup. Stir into flour mixture. Fold in egg
8. walnuts and cranberries. Pour batter into prepared pan. Bake in preheated oven for 1 hour
9. or until a toothpick inserted into the center of the loaf comes out clean. Cool loaf in the pan for 5 minutes before removing to a wire rack to cool completely. To make the icing combine confectioners' sugar
10. butter
11. orange juice and milk; add more milk if necessary so that the icing is thin and slightly runny. Drizzle over bread; allow icing to set before slicing.