



cranberry orange bread

What could be better than "breakfast bread?" Really, this is a bread-shaped cake. Yes, cake. Yes, you can eat delicious cake for breakfast, especially when you bake up this Cranberry Orange Bread, a citrus-flavored, cranberry-studded loaf that is guaranteed to start your day off the right way.

MAKES: 10 SLICES



julie albert & lisa gnat

ingredients

- 2 cups flour
- 3/4 cup sugar
- 1 1/2 tsp baking powder
- 1 tsp lemon zest
- 1/2 tsp baking soda
- 1/2 tsp kosher salt
- 1/4 cup butter, softened
- 1/2 cup orange juice
- 1/4 cup cranberry juice
- 1 large egg
- 1 1/2 cups chopped cranberries, fresh or frozen
- 2 tbsp cinnamon sugar

print



directions

1. Preheat oven to 350°F. Coat a 9x5-inch loaf pan with non-stick cooking spray.
2. In a large bowl, combine flour, sugar, baking powder, lemon zest, baking soda and salt. With a fork, cut in the butter until the mixture is crumbly.
3. In a small bowl, whisk orange juice, cranberry juice and egg. Pour over the flour mixture and add the cranberries. Gently stir until the flour disappears. Pour into the prepared loaf pan and sprinkle with cinnamon sugar. Bake 55-60 minutes or until a toothpick inserted comes out clean. Allow to cool in the pan for 10 minutes before removing and cooling on a wire rack.

"A man is not an orange. You can't eat the fruit and throw the peel away."

— ARTHUR MILLER

