

Cranberry Orange Bread

Based on the recipe from Jennabee on BetterRecipes.com

Ingredients

2 cups flour
1 1/2 teaspoons baking powder
1 teaspoon salt
1/2 teaspoon baking soda
3/4 cup sugar
1 egg, beaten
3/4 cup orange juice
2 Tablespoons vegetable oil
1 cup cranberries
1/2 cup pecans

In a large bowl, whisk together flour, baking powder, salt and baking soda. Set aside.

In a medium bowl, whisk together sugar, egg, orange juice, and vegetable oil.

Add wet ingredients to flour mixture and gently mix until combined.

Chop cranberries and pecans.

Fold cranberries and pecans into batter.

Turn batter into greased loaf pan (I used an 8 x 4 inch pan).

Bake at 350 degrees F for 50 minutes or until a toothpick inserted in the middle comes out clean and bread is golden brown on top.

Cool in pan for a few minutes before running a knife along the edges of the pan to loosen the bread. Remove from pan and cool completely on a wire rack.

Glaze

Ingredients

1/2 cup powdered sugar
2 Tablespoons orange juice
1 teaspoon orange zest

Combine all ingredients and mix until smooth.

Place bread on wire rack with a flexible cutting mat (or parchment or waxed paper) underneath to catch drips. Pour glaze evenly over the bread and let run down the sides. Allow glaze to set before cutting or wrapping in aluminum foil to store.

Makes 1 loaf.

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