

Cranberry Orange Drizzle Bread

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Here's what you need:

1-1/2 cups flour, all purpose

1 tsp. baking powder

1/2 tsp. kosher salt

1/2 cup butter, unsalted at room temperature

3/4 cup sugar

1 Tbl. grated orange zest, fresh

3 large eggs

1/2 cup whole milk

1 tsp. vanilla extract

1 cup fresh cranberries, plus 1 tsp. flour to toss cranberries in

For the syrup

4 Tbs. orange juice, I use bottled because fresh can sometimes be bitter

4 Tbs. sugar

For the Glaze:

1/2 cup powdered sugar

2 Tbs. fresh orange juice, approx. (I use bottled because fresh can sometimes be bitter) Start with 1 Tbs. and add more until you get the right consistency

Preheat oven to 350 degrees. Spray a 9 x 5 or 10 x 4 inch loaf pan with cooking spray and set aside.

In a small bowl, whisk together the flour, baking powder, and salt and set aside.

In the bowl of a stand mixer cream the butter, sugar and orange zest until light and fluffy, about 3 minutes.

Add eggs one at a time and mix until fully incorporated after each egg, scraping down the sides as you go.

Add the milk and vanilla to the batter and mix until incorporated.

Add the dry ingredients and mix until just incorporated, scraping down the sides as you go.

Toss clean cranberries with 1 tsp. of flour until coated then gently fold into batter.

Pour the batter into the prepared pan and bake for 50 - 55 minutes. A toothpick inserted into

the center should come out clean.

Cool bread in baking pan a few minutes then transfer to a wire rack to cool.

While bread is baking, make the orange syrup. In a small saucepan heat the sugar and orange juice. Bring to a boil and cook until all the sugar is dissolved and the syrup is slightly thickened. About 2 minutes. Be very careful this will burn if unattended.

Using a skewer, poke holes all over the top of the bread, the syrup will fill the holes and make the bread moist so don't be shy when poking the holes.

After you poke the holes brush the bread with all the syrup. It took me a few times going over the bread to use up the syrup.

Allow the bread to cool completely before glazing.

For the glaze:

In a small bowl whisk the powdered sugar and orange juice until it is the right consistency. I added the orange juice 1 Tbs. at a time until I achieved the right consistency.

Pour glaze over the top of the bread. I used a small spoon and went back and forth a few times to cover the whole loaf.

Once the glaze has set up, about 1 hour, slice and serve.

Enjoy!