

## ***Glazed Cranberry, Lemon & Dried Ginger Loaf***

### ***Ingredients***

#### ***Bread ~***

- 1¾ cups all-purpose flour
- ½ teaspoon baking powder
- 1 teaspoon ground ginger
- 1 stick butter, softened
- 1 cup granulated sugar
- 1 tablespoon grated lemon zest
- 3 large eggs
- ¼ cup plus 1 tablespoon milk
- 1 teaspoon vanilla extract
- 1 cup fresh or frozen cranberries, picked over
- ¼ cup finely chopped dried ginger

#### ***Glaze ~***

- ¾ cup powdered sugar, sifted
- 4½ teaspoons fresh lemon juice
- ½ teaspoon grated lemon zest

### ***Preparation***

1. Preheat oven to 325°F.
2. Line a 8½ x 4½ inch loaf pan with parchment paper. Spray the sides of the pan with baking spray.
3. In a bowl, whisk together flour, baking powder, salt, and ground ginger and set aside.
4. In the bowl of a stand mixer beat together butter and sugar on medium speed until light and fluffy.
5. Add the lemon zest and eggs, one at a time, beating to combine after each addition and scraping the sides of the bowl as needed.
6. Lower the speed on the mixer and add the flour mixture and milk in three additions, starting and ending with the flour, beating until just combined. Fold in the cranberries and chopped ginger with a spatula.
7. Pour the batter into prepared pan and bake for 50 to 60 minutes, or until a cake tester comes out with only a few moist crumbs.
8. Let the bread sit in the pan for 10 minutes then remove and cool on a wire rack for 1 hour.
9. While cake is baking make the glaze by whisking all glaze ingredients in a bowl to until fully combined and smooth.
10. Once cake is cool, drizzle the glaze over the top allowing it to spill over the sides of the cake.

Cake inspired by [Pass the Sushi](#) and [Cookin' Canuk](#)