

CRANBERRY ORANGE BREAD

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Ingredients

3 Medium Oranges (3/4 cup of Orange Juice with one Tablespoon reserved)

Zest from Oranges (reserve 1/2 teaspoon for top if desired)

2 Eggs (Beaten)

2 Tablespoons Vegetable Oil

$\frac{3}{4}$ Cups Sugar

2 Cups All-Purpose Flour

1 $\frac{1}{2}$ Teaspoons Baking Powder

1 Teaspoon Salt

$\frac{1}{2}$ Teaspoons Baking Soda

1 Cup Coarsely Chopped Fresh Cranberries

$\frac{1}{2}$ Cup walnuts or pecans

1 Cup sifted Powdered Sugar

Directions: Zest the 3 medium oranges, reserving squeezed orange juice to obtain $\frac{3}{4}$ cups orange juice-if needed add orange juice)

In a mixing bowl, add zest, orange juice, beaten egg and cooking oil Mix well.

In another bowl, stir together flour, sugar, baking powder, salt and baking soda.

Add the orange juice mixture to the dry ingredients, stir just until moistened.

Fold in the chopped cranberries and walnuts or pecans.

Turn the batter into a lightly greased or Pam sprayed loaf pan (8X4X2)

Bake in preheated oven 350 degrees for 50 to 60 minutes. (Checking to make sure loaf bounces back at touch) or wooden pick inserted at center comes out clean.

Place loaf pan on cooling rack, tilting loaf pan on its side. Cool for 10 minutes and remove after running plastic spatula on sides of loaf.

Glaze

Mix in bowl, 1 Teaspoon reserved orange juice and sifted powdered sugar. Stir with whisp well.

Drizzle glaze onto cooled bread loaf. Garnish with a bit of zest if desired.

Makes 1 large loaf or 3 small loaves. Recommendation: Sift flour and sift powdered sugar before mixing.