Cranberry-Orange Bread

A bright holiday loaf with tart cranberries and a touch of orange.

Makes: 1 loaf (10 slices) Oven: 350 F Time: 75-90 min

Dry Ingredients

- 2 cups all-purpose flour (240 g)
- 3/4 cup granulated sugar
- 2 tsp baking powder
- 1/2 tsp salt
- 1 1/2 cups fresh or frozen cranberries, coarsely chopped
- 1/2 cup chopped walnuts (optional)

Wet Ingredients / Glaze

- 2 large eggs
- 1/2 cup milk
- 1/4 cup orange juice
- 1/3 cup neutral oil
- 1 Tbsp finely grated orange zest
- 1 tsp vanilla extract
- Optional glaze: 1/2 cup powdered sugar + 2-3 tsp orange juice

Trail Tater Method

1. Heat oven to 350 F. Grease a 9 x 5-inch loaf pan; line with a parchment sling. If using frozen cranberries, keep them frozen until mixing.
2. Whisk flour, sugar, baking powder and salt. Toss in cranberries and walnuts, if using, to coat them lightly.
3. In another bowl, whisk eggs, milk, orange juice, oil, zest and vanilla. Fold into the dry mixture just until no dry flour remains.
4. Spread batter in the pan. Bake 55-65 minutes, until a toothpick in the center comes out clean or with a few moist crumbs. Tent loosely with foil if browning early.
5. Cool in the pan 15 minutes, then lift onto a rack and cool completely. For glaze, stir powdered sugar with enough juice to drizzle; spoon over the cooled loaf.

Trail Tater Tip

Use only the colored part of the orange peel; the white pith is bitter. Wrap the cooled loaf overnight for neater slices and a more developed orange flavor.