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.

Holiday Eggnog Bread

A tender nutmeg loaf finished with a light eggnog glaze.

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 tsp ground nutmeg
- 1/2 tsp ground cinnamon

Wet Ingredients / Glaze

- 2 large eggs
- 1 cup prepared dairy eggnog
- 1/2 cup butter, melted and cooled
- 1 tsp vanilla extract
- Optional: 1/4 tsp rum extract
- Glaze: 1/2 cup powdered sugar
- 1-2 Tbsp prepared eggnog
- Pinch of nutmeg, for finishing

Trail Tater Method

1. Heat oven to 350 F. Grease a 9 x 5-inch loaf pan and line with a parchment sling.
2. Whisk flour, sugar, baking powder, salt, nutmeg and cinnamon together in a large bowl.
3. In another bowl, whisk eggs, eggnog, melted butter, vanilla and rum extract, if using. Fold into the dry ingredients just until combined.
4. Spread batter in the pan. Bake 50-65 minutes, until a toothpick inserted in the center comes out clean or with a few moist crumbs. Tent with foil if needed.
5. Cool in the pan 15 minutes, then transfer to a rack to cool completely. Mix glaze ingredients, adding eggnog gradually; drizzle over the loaf and dust with nutmeg.

Trail Tater Tip

Use regular prepared eggnog rather than eggnog-flavored coffee creamer. Refrigerate the glazed loaf in a covered container and use within 4 days; serve slices at room temperature.

Old-Fashioned Gingerbread Loaf

Soft molasses bread with warming ginger, cinnamon and cloves.

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

Dry Ingredients

- 2 cups all-purpose flour (240 g)
- 1 tsp baking soda
- 1/2 tsp salt
- 2 tsp ground ginger
- 1 tsp ground cinnamon
- 1/4 tsp ground cloves

Wet Ingredients / Finish

- 1/2 cup butter, softened
- 1/2 cup packed brown sugar
- 1 large egg, room temperature
- 3/4 cup unsulphured molasses
- 3/4 cup hot water
- 1 tsp vanilla extract
- Optional: powdered sugar for dusting or whipped cream for serving

Trail Tater Method

1. Heat oven to 350 F. Grease a 9 x 5-inch loaf pan and line with a parchment sling. Whisk flour, baking soda, salt and spices in a bowl.
2. Beat softened butter and brown sugar until fluffy, about 2-3 minutes. Beat in the egg, then molasses and vanilla; the mixture may look slightly separated.
3. Stir in half the flour mixture, then the hot water, then remaining flour. Mix gently just until smooth; do not beat the batter.
4. Pour into the pan. Bake 50-65 minutes, until the center springs back lightly and a toothpick comes out clean or with a few moist crumbs. Tent with foil if needed.
5. Cool in the pan 15 minutes, then lift onto a rack. Let cool before slicing. Dust with powdered sugar, or serve slightly warm with whipped cream.

Trail Tater Tip

Choose regular unsulphured molasses, not blackstrap, which can be too bitter here. The ginger flavor deepens overnight; wrap the cooled loaf tightly before storing.

Cinnamon-Swirl Bread

A soft yeast loaf with a sweet cinnamon ribbon, made for toast.

Makes: 1 loaf (12 slices) Oven: 350 F Time: 3-4 hr

Bread Dough

- 3 1/4-3 1/2 cups all-purpose flour (390-420 g), divided
- 2 1/4 tsp instant yeast (1 packet)
- 1/4 cup granulated sugar
- 1 tsp salt
- 1 cup milk, lukewarm (100-110 F)
- 1 large egg, room temperature
- 1/4 cup butter, softened

Cinnamon Filling / Finish

- 1/3 cup packed brown sugar
- 1 Tbsp ground cinnamon
- 1 Tbsp all-purpose flour
- 1 Tbsp butter, melted and cooled
- 1 Tbsp milk, to brush the top
- Extra flour, for the work surface

Trail Tater Method

1. Mix 3 1/4 cups flour with yeast, sugar and salt. Add warm milk, egg and softened butter. Knead 8-10 minutes by hand (5-7 in a mixer); add remaining flour only as needed for a soft, slightly tacky dough.
2. Place in a greased bowl, cover and let rise until doubled, about 60-90 minutes. Grease a 9 x 5-inch loaf pan.
3. Mix brown sugar, cinnamon and 1 Tbsp flour. Roll dough into an 8 x 16-inch rectangle. Brush with melted butter; spread filling evenly, leaving a 1-inch bare edge at the far short end.
4. Roll snugly from the opposite short end into an 8-inch log. Pinch seam and ends closed; place seam down in the pan. Cover and rise 45-75 minutes, until the center crowns about 1 inch above the rim.
5. Heat oven to 350 F. Brush top with milk. Bake 35-45 minutes, until golden and the bread center reaches 190 F. Tent with foil if needed. Cool in pan 10 minutes, then on a rack completely before slicing.

Trail Tater Tip

Let the dough, rather than the clock, guide each rise. A snug roll and light filling help keep the swirl together. Slice cooled leftovers for excellent French toast.

Orange-Cranberry Braided Bread

A festive golden braid with orange zest and sweet-tart cranberries.

Makes: 1 braid (12 slices) Oven: 350 F Time: 3-4 hr

Bread Dough

- 3 1/2-3 3/4 cups all-purpose flour (420-450 g), divided
- 2 1/4 tsp instant yeast (1 packet)
- 1/4 cup granulated sugar
- 1 tsp salt
- 3/4 cup milk, lukewarm (100-110 F)
- 1/4 cup orange juice, room temperature
- 1 large egg, room temperature
- 1/4 cup butter, softened

Fruit / Finishing

- 3/4 cup dried cranberries
- 1 Tbsp finely grated orange zest
- Egg wash: 1 egg + 1 Tbsp water
- Optional: coarse sugar for sprinkling
- Optional glaze: 1/2 cup powdered sugar + 2-3 tsp orange juice

Trail Tater Method

1. Mix 3 1/2 cups flour, yeast, sugar and salt. Add milk, juice, egg, butter and zest. Knead 8-10 minutes by hand (5-7 in a mixer), adding remaining flour only as needed for a soft, slightly tacky dough.
2. Knead in cranberries until distributed. Place in a greased bowl, cover and rise until doubled, about 60-90 minutes.
3. Divide into 3 equal pieces. Rest 10 minutes, then roll each into a 16-inch rope. Pinch ends together and braid loosely on a parchment-lined baking sheet. Tuck both ends underneath.
4. Cover loosely and rise 45-60 minutes, until puffy. Heat oven to 350 F. Beat egg wash; brush gently over the braid. Sprinkle with coarse sugar, if using.
5. Bake 30-40 minutes, until deep golden and the center reaches 190 F; tent with foil if needed. Cool on a rack. If glazing, stir powdered sugar with enough juice to drizzle and apply after cooling.

Trail Tater Tip

If the ropes spring back, cover and rest them another 5-10 minutes before shaping. Keep the braid loose enough for the dough to expand during its final rise.

Maple-Walnut Bread

A moist breakfast loaf with real maple syrup and toasted walnuts.

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

Dry Ingredients

- 2 cups all-purpose flour (240 g)
- 1/4 cup packed brown sugar
- 2 tsp baking powder
- 1/2 tsp salt
- 1/2 tsp ground cinnamon
- 3/4 cup chopped walnuts, toasted and cooled

Wet Ingredients / Glaze

- 2 large eggs
- 3/4 cup pure maple syrup
- 1/2 cup milk
- 1/3 cup neutral oil
- 1 tsp vanilla extract
- Optional: 1/4 tsp maple extract
- Optional glaze: 1/2 cup powdered sugar + 1 Tbsp maple syrup + 1-2 tsp milk

Trail Tater Method

1. Heat oven to 350 F. Grease a 9 x 5-inch loaf pan and line with a parchment sling. To toast raw walnuts, bake on a tray 7-9 minutes, watching closely; cool.
2. Whisk flour, brown sugar, baking powder, salt and cinnamon together. Break up sugar lumps, then stir in the walnuts.
3. In another bowl, whisk eggs, maple syrup, milk, oil, vanilla and maple extract, if using. Fold into the dry mixture just until no dry flour remains.
4. Spread batter in the pan. Bake 50-65 minutes, until a toothpick in the center comes out clean or with a few moist crumbs. Tent loosely with foil if needed.
5. Cool in the pan 15 minutes, then transfer to a rack to cool completely. For glaze, mix powdered sugar and syrup; add milk gradually until thick but pourable, then drizzle over the loaf.

Trail Tater Tip

Dark, robust pure maple syrup gives the strongest flavor. Black walnuts can be assertive: for a first batch, replace just 1/4 cup of the regular walnuts with black walnuts.

Rosemary-Garlic Dinner Rolls

Soft, buttery rolls for the holiday table, brushed with garlic butter.

Makes: 12 rolls | Oven: 375 F | Time: 2 1/2-3 1/2 hr

Roll Dough

- 3 1/4-3 1/2 cups all-purpose flour (390-420 g), divided
- 2 1/4 tsp instant yeast (1 packet)
- 2 Tbsp granulated sugar
- 1 tsp salt
- 1 cup milk, lukewarm (100-110 F)
- 1 large egg, room temperature
- 1/4 cup butter, softened

Herbs / Garlic Butter

- 1 Tbsp finely chopped fresh rosemary, or 1 tsp dried, crushed
- 1/2 tsp garlic powder
- 2 Tbsp butter
- 2 small garlic cloves, finely minced
- Pinch of salt, optional

Trail Tater Method

1. Mix 3 1/4 cups flour with yeast, sugar, salt, rosemary and garlic powder. Add milk, egg and softened butter. Knead 8-10 minutes by hand (5-7 in a mixer), adding remaining flour only as needed for a soft, slightly tacky dough.
2. Place dough in a greased bowl, cover and rise until doubled, about 60-90 minutes. Grease a 9 x 13-inch baking pan.
3. Divide into 12 equal pieces. Pull edges of each piece underneath and pinch closed to form a smooth ball. Arrange seam down in 3 rows of 4.
4. Cover and rise 35-60 minutes, until puffy and nearly touching. Heat oven to 375 F. Bake 18-23 minutes, until golden and the center of a middle roll reaches 190 F.
5. While rolls bake, melt 2 Tbsp butter in a small pan over low heat. Add minced garlic; cook gently 1-2 minutes without browning. Add optional salt. Brush hot rolls with garlic butter; rest 10 minutes before serving.

Make Ahead

After shaping, cover tightly and refrigerate overnight (up to 12 hours). Before baking, let stand covered at room temperature until puffy, usually 1-2 hours. Bake as directed.

Christmas Cinnamon Star Bread

A cinnamon-sugar centerpiece with eight twisted, pull-apart points.

Makes: 1 star (8 servings) Oven: 350 F Time: 3-4 hr

Star Dough

- 3 1/4-3 1/2 cups all-purpose flour (390-420 g), divided
- 2 1/4 tsp instant yeast (1 packet)
- 1/4 cup granulated sugar
- 1 tsp salt
- 1 cup milk, lukewarm (100-110 F)
- 1 large egg, room temperature
- 1/4 cup butter, softened

Filling / Finishing

- 1/2 cup granulated sugar
- 1 Tbsp ground cinnamon
- 3 Tbsp butter, melted and cooled
- Egg wash: 1 egg + 1 Tbsp water
- Optional: powdered sugar for dusting
- You will need: parchment, a large baking sheet and a 2-inch round cutter or glass

Trail Tater Method

1. Mix 3 1/4 cups flour, yeast, sugar and salt; add milk, egg and softened butter. Knead 8-10 minutes by hand (5-7 in a mixer), adding flour as needed for soft, slightly tacky dough. Cover in a greased bowl; rise until doubled, 60-90 minutes.
2. Divide into 4 equal pieces; rest 10 minutes. Mix filling sugar and cinnamon. Roll each piece into a 10-inch circle. Set the first circle on parchment on a large baking sheet.
3. Brush with 1 Tbsp melted butter and sprinkle with 1/3 of the cinnamon sugar, leaving a 1/2-inch border. Add the next circle; repeat twice. Top with the fourth circle and leave it bare.
4. Mark a 2-inch center circle without cutting through it. Cut the outer ring into 16 equal strips, leaving the center intact: cut quarters, then halve each section twice.
5. Take 2 neighboring strips; twist each outward, away from the other, two full turns. Pinch their ends firmly together to form one point. Repeat around the star for 8 points. Cover loosely; rise until puffy, 30-45 minutes.
6. Heat oven to 350 F. Brush with beaten egg wash. Bake 25-35 minutes, until golden and the thickest dough reaches 190 F. Tent with foil if needed. Cool 15-20 minutes; dust with powdered sugar if desired.

Trail Tater Shaping Tip

Shape directly on the baking parchment so the star stays intact. If dough resists rolling, rest it 5-10 minutes. The finished star fits best on a 13 x 18-inch baking sheet.