

# Cranberry Orange Bread

Moist cranberry orange bread bursting with tart cranberries and zesty citrus flavor. Perfect for holidays or any time. Easy recipe with storage tips.

20 min

PREP

1h

COOK

1h 20min

TOTAL

8

SERVINGS

Easy

DIFFICULTY

Cranberry Orange Bread

## Ingredients

- 2 cup flour
- 1 cup granulated sugar
- 2 tbsp unsalted butter
- 1 cup cranberry
- 3 cup orange juice
- 1 egg
- 1 tsp baking powder
- 1 tsp baking soda
- 1 tsp vanilla extract
- 1 tsp salt

## Instructions

- 1 Prepare for baking**

Preheat oven to 350°F (175°C). Grease a 9x5 inch loaf pan with butter or cooking spray.
- 2 Mix dry ingredients**

Whisk together 2 cups all-purpose flour, 1 cup granulated sugar, 1 teaspoon baking powder, 1 teaspoon baking soda, and 1 teaspoon salt in a large bowl until evenly combined.
- 3 Prepare wet ingredients**

Beat 1 large egg in a separate bowl. Add 1 cup fresh orange juice, 2 tablespoons melted butter, 2 tablespoons fresh orange zest, and 1 teaspoon vanilla extract. Whisk until smooth and well combined.
- 4 Make the batter**

Pour the wet ingredients into the dry ingredients. Stir gently with a wooden spoon just until the flour is moistened and no dry streaks remain, about 10-15 stirs. Do not overmix or the bread will be tough.
- 5 Toss 1 cup fresh cranberries with 1 tablespoon flour in a small bowl to coat. Gently fold the flour-coated cranberries into the batter until evenly distributed.**
- 6 Bake the bread**

Pour batter into the prepared loaf pan and spread evenly with a spatula. Bake for 55-65 minutes, until the top is golden brown and a

toothpick inserted in the center comes out clean or with just a few moist crumbs.

## 7 **Cool and serve**

Cool in the pan for 10 minutes, then turn out onto a wire rack. Cool completely for at least 1 hour before slicing to prevent crumbling.

## Tips

Use fresh cranberries for the best flavor and texture – they should be firm and bright red. If using frozen cranberries, don't thaw them first to prevent excess moisture in the batter.

Coat cranberries lightly with flour before folding them into the batter to prevent them from sinking to the bottom of the loaf during baking.

Use fresh orange zest and juice for maximum citrus flavor. The oils in fresh zest provide much more aromatic impact than bottled juice.

Don't overmix the batter – stir just until the ingredients are combined. Overmixing develops the gluten and results in a tough, dense bread.

Check for doneness around the 55-minute mark by inserting a toothpick in the center. The bread is done when the toothpick comes out clean or with just a few moist crumbs.

Allow the bread to cool in the pan for 10 minutes before turning out onto a wire rack. This prevents the bread from breaking apart while still warm.

For extra citrus flavor, brush the warm bread with fresh orange juice or add a simple orange glaze made from powdered sugar and orange juice.

Store the completely cooled bread wrapped in plastic wrap at room temperature for up to 3 days, or freeze wrapped portions for up to 3 months.