

Cranberry Orange Loaf

Makes one loaf



Ingredients

For the Batter

- 2 cups all purpose flour
- 1 ½ teaspoons baking powder
- ½ teaspoon baking soda
- ½ teaspoon kosher salt
- 1 large egg
- 1 cup sugar
- ¾ cup orange juice
- ¼ cup canola oil
- Zest of one orange
- 1 teaspoon pure vanilla extract
- 1 ½ cups fresh cranberries
- ½ cup toasted pecans, chopped
- 2 tablespoons turbinado sugar

For the Glaze

- 1 cup confectioners' sugar, sifted
- 1 teaspoon orange zest
- 1 tablespoon fresh orange juice

Steps

▪ Preheat oven to 350°F.

▪ Prepare a loaf pan by spraying with non-stick spray.

1. In a medium-size bowl whisk together the flour, baking powder, baking soda and kosher salt.
 2. In a large bowl whisk together the egg, sugar, orange juice, oil, orange zest and vanilla extract.
 3. Add the flour mixture to the egg/juice mixture and stir until just combined (flour has disappeared) being careful not to overmix.
 4. Fold in the cranberries and pecans. Pour mixture into the prepared pan. Sprinkle the top with turbinado sugar (if desired).
 5. Bake for 1 hour or until the top is lightly browned and a toothpick when inserted in the center comes out clean or with dried crumbs. Let loaf fully cool before removing from the pan and drizzling the top with the glaze.
- *To make the glaze whisk together the confectioners' sugar, zest and juice until smooth.