

# Cranberry Orange Bread

Cranberry Orange Bread is easy and quick to make from scratch and keeps fresh for days! This moist cranberry bread is perfect for the holidays.



4.96 from 23 votes

Prep Time	Cook Time	Total Time
15 mins	1 hr	1 hr 15 mins

Course: Bread   Cuisine: American   Servings: 10   Calories: 238kcal

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## Ingredients

- 2 cups all-purpose flour
- 1 ½ tsp baking powder
- ½ tsp baking soda
- ¾ tsp salt
- 1 tsp ground cinnamon
- 1 Tbsp orange zest freshly grated
- ½ cup granulated sugar
- ½ cup brown sugar
- ¼ cup butter room temperature
- 1 large egg room temperature
- 1 cup orange juice
- 1 ½ cups chopped fresh cranberries

## Instructions

1. Preheat oven to 350°F (175°C) and grease and flour a 9x5-inch loaf pan.
2. In a medium bowl combine flour, baking powder, baking soda, salt, cinnamon, and orange zest. Set aside.
3. In the bowl of a stand mixer or using a hand mixer and a large bowl, cream together sugars, butter, and egg until smooth. Add orange juice and slowly mix until combined.
4. Add flour mixture to the butter mixture and beat until just combined and all the dry ingredients are just moistened. Fold in cranberries. Pour into prepared pan.
5. Bake for about 60 minutes until a toothpick inserted into the center comes out clean. Cool in the pan for 10 minutes, then turn out onto a wire rack to cool.

## Notes

- Always **measure your flour correctly!** Don't scoop the flour! Spoon flour into your measuring cup and level it off with the back of a knife. Too much flour can make the bread dense and dry.
- This recipe works **best with fresh** or frozen cranberries

- Instead of fresh or frozen cranberries, you can also use 1 cup of dried cranberries
- **Don't overmix** the batter! Mix just until the dry ingredients are moistened, about 15 light strokes with a spatula. It's ok if there are some small lumps. Overmixing can cause the bread to be tough and bake unevenly.
- Always test with a skewer for doneness! Every oven is different, to get the best results, start **checking** the bread for **doneness** five minutes **before** the **time is up**. A wooden skewer works best!
- If you want you can add a **glaze** on top after the bread has cooled completely. Mix 1 cup powdered sugar and 1 ½ Tbsp orange juice together and drizzle over the cooled bread

## Nutrition

Calories: 238kcal | Carbohydrates: 45g | Protein: 3g | Fat: 5g | Saturated Fat: 3g | Cholesterol: 28mg | Sodium: 289mg | Potassium: 185mg | Fiber: 1g | Sugar: 23g | Vitamin A: 225IU | Vitamin C: 15.2mg | Calcium: 56mg | Iron: 1.5mg