

# Cranberry Bread with Orange Glaze

**Prep Time:** 10 minutes   **Cook Time:** 50 minutes   **Total Time:** 1 hour

Orange Glazed Cranberry bread is loaded with juicy cranberries with a moist and tender crumb. This stays moist for a few days after it's made so it's perfect as a homemade Christmas gift.



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**Skill Level:** Easy

**Cost to Make:** \$5-\$7

**Servings:** 8 people (makes 1 loaf)

## Ingredients

### Cranberry Bread Ingredients

1 1/2 cups **all-purpose flour +1 T Bread Flour**  
1 tsp **baking powder**  
1/2 tsp **salt**  
1/4 cup milk, room temperature  
Zest of 1 large orange, divided  
1/4 cup orange juice, freshly squeezed  
6 Tbsp unsalted butter, softened      1/8 tsp  
3/4 cup granulated sugar      Orange  
2 large eggs, room temperature      Extract  
1 1/2 cups fresh cranberries, rinsed and patted dry  
1/2 Tbsp **all-purpose flour**

Double Recipe (for 6 mini-pans or 3, 8x4  
3 C All-Purpose Flour + 2T Bread Flour  
3/4 tsp salt  
1/2 C Whole Milk  
1/2 C fresh squeezed OJ +Zest of 1 orange  
1/4 tsp Orange Extract  
12 TButter  
1 1/2 C Granulated Sugar  
4 Extra Large eggs, room temp.  
3 C Fresh cranberries

### Orange Glaze Ingredients:

1 cup **powdered sugar**  
1 1/2 Tbsp freshly squeezed orange juice, or to reach desired consistency  
1 tsp orange zest, reserved from the orange above

## Instructions

### How to Make Cranberry Orange Bread:

1. Prep: Preheat oven to 350°F. Butter a 6 cup (**8 1/2 by 4 1/2 bread loaf pan**) then dust with flour, tapping out the excess flour.
2. In a medium mixing bowl, whisk together: flour, baking powder, and salt. Set aside.
3. In a measuring cup, combine together milk, **zest** of 1 orange (Reserve 1 tsp zest for the glaze), and orange juice. Set aside.
4. In a large mixing bowl, cream together butter and granulated sugar on medium/high speed (2-3 minutes on high speed). It won't be smooth, just combined. Beat in 2 large eggs, mixing until well incorporated.
5. Add flour mixture in 2 parts, alternating with the milk mixture and mixing on medium/low speed just until incorporated with each addition. Scrape the sides of the bowl with a spatula as needed.
6. Toss cranberries with 1/2 Tbsp flour then fold them into the batter just until incorporated. Spread the batter into your prepared pan and bake for 45-50 min at 350°F until golden on top and a toothpick inserted into the center comes out clean. Let cool in pan 10-15 minutes then run a **cake release tool** or knife around the edges and transfer the loaf to a **wire rack** to cool completely before glazing.

### To Make the Glaze:



1. In a separate bowl, stir together powdered sugar, orange juice and reserved teaspoon of zest. Stir until smooth. It should have a drizzling consistency. Add more orange juice to thin it out or powdered sugar to make it thicker.

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