

# CRANBERRY ORANGE BREAD



For a healthier version, replace 1 cup of the all purpose flour with whole wheat flour!

**Bakers Buzzin**  
CHILDREN. LOVE. COOKING.



## Ingredients

2 cups all purpose flour  
1 cup sugar  
1 1/2 tsp baking powder  
1 tsp baking soda  
1/2 tsp salt  
1 egg  
1/2 cup orange juice

**Grated** peel of 1 orange

2 Tbsp butter, **melted**

2 Tbsp water

1 cup fresh or frozen cranberries

Optional: 1 cup coarsely chopped walnuts



## Instructions



- 🌸 **Preheat** oven to 325 degrees F.
- 🌸 **Grate** the peel of an orange, being careful not to stop without grating the white pith.
- 🌸 Into a large mixing bowl, **whisk** together the flour, sugar, baking powder, baking soda and salt. Set aside.
- 🌸 In a separate mixing bowl, **beat** the eggs until the yolks and whites are combined.
- 🌸 Add the orange juice, orange peel, butter and water and **whisk** together until well mixed.
- 🌸 **Fold** in flour mixture and **mix** with a wooden spoon just until moistened.
- 🌸 Spray 4 mini loaf pans with cooking spray.
- 🌸 **Scoop** mixture evenly into the prepared mini loaf pans.
- 🌸 **Bake** in preheated oven for 25 - 30 minutes.
- 🌸 **Check** with a toothpick until toothpick comes out clean.
- 🌸 **Cool** and eat em' up!