

Cranberry-Orange Pecan Bread

with White Chocolate Morsels

This delightful quick bread combines the tartness of cranberries with the bright flavor of oranges, complemented by crunchy pecans and sweet white chocolate morsels. The addition of Cranberry-Orange Biscotti tea and autumn spices makes it a perfect treat for the fall season.

PREP TIME: 20 minutes

TOTAL TIME: 1 hour 20 minutes

COOK TIME: 55-60 minutes

2 C all-purpose flour

1 † baking powder

1/2 † baking soda

1/4 † salt

1/2 † ground cinnamon

1/4 † ground nutmeg

1/4 † ground ginger

1/8 † ground cloves

1/2 C unsalted butter, softened

3/4 C granulated sugar

2 lg eggs, beaten

1/2 C plain yogurt

1/4 C orange juice

1 T orange zest

1 C fresh cranberries, chopped

1/2 C chopped pecans

1/4 C white chocolate morsels

1/2 C brewed Cranberry-Orange Biscotti tea, cooled

PREHEAT OVEN to 350°F. Grease a 9x5 inch loaf pan.

COMBINE DRY INGREDIENTS: In a large bowl, whisk together flour, baking powder, baking soda, salt, cinnamon, nutmeg, ginger, and cloves.

CREAM BUTTER AND SUGAR: In another bowl, cream together the butter and granulated sugar until light and fluffy.

ADD EGGS AND YOGURT: Beat in the eggs one at a time, then stir in the yogurt, orange juice, and orange zest.

MIX IN DRY INGREDIENTS: Gradually add the flour mixture to the orange mixture, stirring just until combined.

ADD CRANBERRIES, PECANS, AND TEA: Gently fold in the cranberries, pecans, and white chocolate morsels, then stir in the brewed Cranberry-Orange Biscotti tea until well incorporated.

BAKE: Pour batter into the prepared loaf pan. Bake for 55-60 minutes, or until a toothpick inserted into the center comes out clean.

COOL: Let the bread cool in the pan for 10 minutes, then turn out onto a wire rack to cool completely.