

Spiced Orange Cranberry Bread



“Perfect for breakfast, brunch, or a snack, this bread is filled with lots of orange zest and fresh cranberries. Bake a pan for gift-giving for the holidays.”

Total Time: 1 hr 20 mins Yields: 8 servings

Ingredients

Bread

- 3/4 cups granulated sugar
- 1 orange zested (**reserve** 1 tsp. for the glaze)
- 2 cups All-Purpose flour
- 1/2 teaspoon salt
- 1/2 teaspoon baking soda
- 1/2 teaspoon nutmeg
- 1/4 teaspoon cardamom
- 1 egg, large

- 2 tablespoon butter melted
- 1 cup orange juice
- 1 cup cranberries fresh or frozen*

Glaze

- 1/2 cup [powdered sugar](#)
- 1 tablespoons butter melted
- 1 tablespoons orange juice
- 1 teaspoon orange zest

Directions

- Preheat oven to 350 degrees. Grease the bottom of an 8" x 5" loaf pan.
- Put the sugar in a large mixing bowl and add the zest of one orange. With your fingers combine the sugar and the zest to mix.
- Add all the other dry ingredients to the bowl with the orange/sugar mixture and mix to combine with a spoon or spatula.
- Mix the egg, butter, and orange juice together in a small bowl, then add to the dry ingredients. Stir till just combined, then scrape the sides of the bowl with a rubber spatula.
- Using a food processor or a food chopper, chop the whole cranberries then gently fold them into the batter until incorporated. Do not over mix the cranberries or your batter will become pink.
- Spoon the batter into the prepared pan and bake for about 60 minutes, until the bread is golden brown and a toothpick inserted comes out clean.
- Remove the bread from the oven and let cool for 20 minutes before removing from the pan. Finish cooling on a wire rack.
- Meanwhile, in a small bowl add the powdered sugar and stir with a whisk to remove lumps.
- Mix in the melted butter, orange juice, and orange zest to make a smooth icing. If your glaze is too thick add additional orange juice. If it is too runny add additional powdered sugar.
- Spoon the glaze over the cooled Orange Cranberry Bread

* If using frozen cranberries, let them thaw at room temperature for 10 minutes then chop in the food processor.

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