

Orange Cranberry Bread

Recipe by Molly Marzalek-Kelly

King Arthur Baking

Prep: 20 minutes

Bake: 55 minutes to 1 hour

Total Time: 1 hour 30 minutes

Yield: one 8-1/2x4-1/2-inch loaf

Ingredients

Cranberry bread

8 tablespoons (113g) unsalted butter, at room temperature

3/4 cup (149g) granulated sugar

zest of 1 orange

1/2 teaspoon table salt

1 3/4 cups (210g) King Arthur Unbleached All-Purpose Flour

1 teaspoon baking powder

3 large eggs

1/2 cup (113g) milk

2 teaspoons King Arthur Pure Vanilla Extract

1 cup (99g) cranberries, fresh or frozen; roughly chopped

Orange glaze

3/4 cup (85g) confectioners' sugar, sifted if lumpy

1 tablespoon (14g) orange juice, fresh preferred

1. Preheat the oven to 350°F. Lightly grease an 8 1/2" x 4 1/2" loaf pan.
2. **To make the cranberry bread:** In the bowl of a stand mixer fitted with the flat beater attachment or working in a large bowl with an electric hand mixer, beat ("cream") together the butter, sugar, zest, and salt until light and fluffy, about 3 to 5 minutes. Stop to scrape down the sides of the bowl as needed.
3. In a medium bowl, whisk together the flour and baking powder.
4. In a liquid measuring cup, whisk together the eggs, milk, and vanilla.

Creaming butter and sugar: How to get it right

By MaryJane Robbins

5. With the mixer running on low speed, add about one-third of the dry ingredients to the creamed butter, beating gently to combine. Gently beat in half of the milk mixture. Mix in another third of the dry ingredients, then the remaining milk mixture. Stir in the remaining dry ingredients. Scrape the sides and bottom of the bowl as needed, then mix on low speed until no lumps remain.
6. Add the chopped cranberries and mix to incorporate.
7. Transfer the batter to the prepared pan and use a spatula to smooth the top.
8. Bake the bread for 55 to 60 minutes, or until a toothpick or paring knife inserted in the center comes out clean.

9. Remove the bread from the oven, and let it cool in the pan for 10 minutes before transferring it to a rack to cool completely. While the bread is cooling, make the glaze.
10. **To make the glaze:** In a small bowl, combine the confectioners' sugar and orange juice; stir with a spatula until smooth.
11. Pour the glaze over the top of the bread and use a small offset spatula or the back of a spoon to spread it evenly.
12. Allow the bread to cool completely before slicing.
13. **Storage information:** Store any leftover cranberry bread, covered, at room temperature for several days; unglazed bread can be frozen for longer storage.

Tips from our Bakers - To make gluten-free cranberry orange bread, simply substitute [King Arthur Gluten-Free Measure for Measure Flour](#) for the all-purpose flour in the recipe. Prepare as directed and bake for 60 to 65 minutes, or until a toothpick or paring knife inserted in the center comes out clean.

Donna's Note: I blended the orange zest with the granulated sugar with my fingers to better infuse the citrus flavor in the cake.