



# Cranberry Orange Bread



**SERVINGS**



**COOKING TIME**

1 Loaf (16 Servings)

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Cranberry Orange Bread is zesty, tart, and makes for a festive baked bread for the holiday season. The mixture of fruit flavors and intense spices are a delicious addition to breakfast and brunch, or even as a great snack or dessert.

## Ingredients

- 1/2 Cup(s) all-purpose flour
- 1-1/2 Cup(s) Whole-wheat flour
- 1-1/4 Cup(s) [Quaker® Oats \(quick or old fashioned, uncooked\)](#)
- 1/2 Cup(s) brown sugar
- 1 Teaspoon(s) Baking Powder
- 1/2 Teaspoon(s) Baking Soda
- 1/4 Teaspoon(s) Salt
- 1/4 Teaspoon(s) Nutmeg
- 1/2 Teaspoon(s) Cinnamon
- 1 Cup(s) non-fat milk 3 Eggs, lightly beaten
- 1/3 Cup(s) Tropicana Pure Premium® orange juice or Dole® 100% orange juice
- 1/4 Cup(s) vegetable oil
- 1 Tablespoon(s) Grated Orange Peel
- 3/4 Cup(s) chopped fresh, frozen (thawed) or dried cranberries
- 2 Tablespoon(s) chopped pecans

## Cooking Instructions

1. Heat oven to 350°F.
2. Spray pan bottom only of 9 x 5-inch loaf pan with non-stick vegetable coating.
3. In large bowl, combine all-purpose flour, whole wheat flour, oats, sugar, baking powder, baking soda, salt, nutmeg and cinnamon; mix well.
4. In medium bowl, combine milk, eggs, orange juice, oil and orange peel; blend well.

5. Add to dry ingredients all at once; stir just until dry ingredients are moistened.
6. (Do not overmix).
7. Stir in cranberries and pecans.
8. Pour batter into pan.
9. Bake 60 to 70 minutes or until wooden pick inserted in center comes out clean.
10. Cool in pan on wire rack 10 minutes.
11. Remove from pan.
12. Cool completely.
13. Store tightly wrapped.