Cranberry Orange Bread

QUAKER

Servings: 16

Cranberry Orange Bread

Ingredients

- ½ cup all-purpose flour
- 1 ½ cups whole-wheat flour
- 1 ¼ cups Quaker® Oats (quick or old fashioned, uncooked)
- ½ cup brown sugar
- 1 teaspoon baking powder
- ½ teaspoon baking soda
- ¼ teaspoon salt
- ¼ teaspoon nutmeg
- ½ teaspoon cinnamon
- 1 cup nonfat milk
- 3 eggs, lightly beaten
- ⅓ cup Tropicana Pure Premium® orange juice or Dole® 100% orange juice
- ¼ cup vegetable oil
- 1 tablespoon grated orange peel
- ¾ cup chopped fresh, frozen (thawed) or dried cranberries
- 2 tablespoons chopped pecans

Preparation

1. Heat oven to 350°F. Spray pan bottom only of 9 x 5-inch loaf pan with non-stick vegetable coating.
2. In large bowl, combine all-purpose flour, whole wheat flour, oats, sugar, baking powder, baking soda, salt, nutmeg and cinnamon; mix well.
3. In medium bowl, combine milk, eggs, orange juice, oil and orange peel; blend well. Add to dry ingredients all at once; stir just until dry ingredients are moistened. (Do not overmix).
4. Stir in cranberries and pecans.
5. Pour batter into pan. Bake 60 to 70 minutes or until wooden pick inserted in center comes out clean.
6. Cool in pan on wire rack 10 minutes. Remove from pan. Cool completely. Store tightly wrapped.

COOK NOTE:

To toast nuts for extra flavor, spread evenly in shallow baking pan. Bake at 350°F for 5 to 10 minutes or until golden brown, stirring occasionally. Cool completely before using.

NUTRITION FACTS (PER SERVING):

170 calories, 6 g fat, 1 g sat fat, 40 mg cholesterol, 130 mg sodium, 25 g total carb, 2 g fiber, 9 g sugar, 5 g protein, 6% DV calcium, 2% DV vitamin D, 4% DV vitamin C, 2% DV vitamin A, 2% DV potassium, 6% DV iron, 10% DV thiamin, 8% DV magnesium, 7 g added sugar

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