

Orange Cranberry Bread

A fall favorite, this moist and flavorful cranberry bread has the perfect hint of orange!

Yield: 1 loaf

Prep Time: 30 min

Bake Time: 1 hr

Ingredients:

- 2/3 cup buttermilk
- 2 teaspoons grated orange zest
- 1/3 cup freshly squeezed orange juice
- 6 tablespoons unsalted butter, melted
- 1 egg
- 2 cups Caputo "00" Chef's Flour*
- 3/4 cups sugar, granulated
- 1 teaspoon salt, fine
- 1 teaspoon cinnamon
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1 1/2 cup fresh or frozen cranberries, halved

Alternatives

- Buttermilk sub: 2/3 cup milk (nut or cow) + 2 teaspoons apple cider vinegar or lemon
- Reduced butter: 1/2 cup orange juice + 4 tablespoons butter
- Reduced refined sugar: 1/2 cup sugar, granulated + 1/4 cup honey



Instructions:

1. Preheat oven to 350°F and set an oven rack to the middle position. Grease a loaf pan with butter or cooking spray.
2. In a small bowl, mix the wet ingredients: buttermilk, orange zest, orange juice, melted butter, and egg.
3. In a large bowl, whisk together the dry ingredients: Caputo "00" Chef's Flour, sugar, salt, cinnamon, baking powder and baking soda.
4. Gently mix the liquid ingredients into the dry ingredients until combined. Fold in the cranberries and nuts. Don't over-mix!
5. Pour the batter into the prepared loaf pan and spread evenly with a rubber spatula.
6. Bake for 45 min – 1 hour. Insert a toothpick to check if done baking.
7. Cool the loaf in the pan for about 10 minutes, then turn out onto the rack and cool for at least 20 minutes before serving.

* Caputo "00" Chef's Flour can be substituted with Caputo "00" Pastry Flour