Orange Cranberry Bread

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

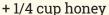
Yield: 1 loaf Prep Time: 30 min Bake Time: 1 hr

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





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