

Cranberry Orange Walnut Bread

Dessert

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ingredients

2 cup	all-purpose flour	2 tsp	vanilla
1 cup	white granulated sugar	1 ½ cup	fresh cranberries, sliced in half
1 ½ tsp	baking powder	1/2 cup	roasted walnuts, roughly chopped
1 tsp	salt		glaze
1 stick	unsalted butter, cut into cubes and chilled	1 cup	powdered sugar
1 pc	orange; zest, grated;	1/4 tsp	orange zest, grated
3/4 cup	orange juice	2-4 Tbsp	orange juice
2 pc	eggs	1/4 cup	roasted walnuts, roughly chopped
1/3 cup	sour cream		

instructions

- Preheat oven to 350F. Line a loaf pan (9x5inch) with parchment paper, so that a little bit of paper hangs out over the edges.
- Whisk together flour, sugar, baking powder, and salt in a large bowl. Cut butter into flour mixture until it is pea sized and resembles coarse meal. Set aside.
- In a medium sized bowl, whisk together zest, orange juice, eggs, sour cream, and vanilla. Pour wet ingredients over flour/butter mixture and mix until JUST combined. Fold in cranberries and walnuts.
- Pour batter into prepared loaf pan and bake in preheated oven for about 1 hour until a toothpick comes out clean. Remove from oven and let cool on wire rack for about 15 minutes before removing bread from pan and letting it completely cool on a wire rack.
- Once cool, whisk together powdered sugar, orange zest, and walnuts. Add orange juice tablespoon by tablespoon until desired thickness is reached. Place a piece of parchment paper under wire rack that the bread is cooling on and slowly pour glaze over the top of the bread.



BC Cranberry Marketing Commission Recipe Contest