



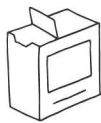
ORANGE CRANBERRY BREAD



INGREDIENTS:



2 cups
flour



1 cup
white sugar



1 tsp.
baking powder



pinch of
salt



2 eggs



1/2 cup
buttermilk



FROSTING:

1/2 tbsp.
vanilla extract

1 cup powder sugar

2 tbsp fresh orange juice



1/2 cup
vegetable
oil



1 tbsp.
vanilla extract



1/2 cup
fresh navel
orange juice
+
zest of orange



1 cup
cranberries

DIRECTIONS:

1. In a medium bowl add flour, baking powder, and salt. Set aside
2. In a small bowl add in the sugar and zest of one navel orange.
With a fork mix until sugar is orange and fragrant
3. In a Mixer, add in buttermilk, orange juice, and oil. Mix on low. Add in eggs one at a time while mixing on low. Add in vanilla.
4. Alternating from the sugar bowl and dry bowl, slowly add into the mixer on low until both bowls are empty.
5. Batter will be thick and remind you of muffin batter.
6. Fold in the cranberries after washing and drying them.
7. Grease a bread pan, and preheat oven to 350°
8. Bake bread for 50 minutes.
9. While bread is baking mix together frosting ingredients
10. Once bread has cooled for 10 minutes, take out of pan top with frosting, and enjoy!

servings: 1