

Today we baked something just a little different. Something unlike anything I've ever made.

I was hesitant to make it because I wasn't sure that the rest of my family would enjoy it. But like I said, when the kids help in the kitchen they always seem more willing to experiment with the taste testing. We baked a loaf of Cranberry Orange Bread. Let me warn you, you may want to make multiple loaves. The one loaf we made was devoured within 10 minutes and loved by everyone.

If you've never made a recipe with the combination of cranberry and orange, it is a must try.

These two flavors complement one another so well. The tartness of the cranberry with the sweetness of the orange are wonderful together. And anything made with cranberry is a beautiful addition to any table during the holiday season.



Ingredients:

1 1/2 cups all-purpose flour*
1 teaspoon baking powder
1/2 teaspoon salt
2 large eggs
1 cup granulated sugar
1 tablespoon fresh orange juice
1 teaspoon vanilla extract
1/2 cup whole milk
1/2 cup vegetable oil (I substituted 1/2 cup of softened unsalted butter)
1 1/2 cups fresh cranberries, sliced in half
zest of 1 large orange

Orange Glaze Ingredients:

1 cup powdered sugar
2 tablespoons fresh orange juice

If you'd like to try this recipe you can find the directions over at [Dixie Crystals](#). Recipe originally adapted from [The Novice Chef](#).



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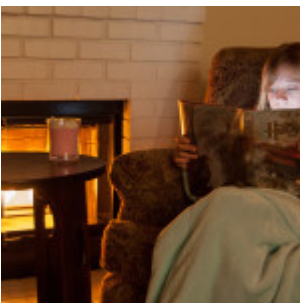
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