

# *Idiot's Kitchen Recipe – Cranberry Orange Bread*

Recipe from [www.idiotskitchen.com](http://www.idiotskitchen.com) – Adapted from America's Test Kitchen



## Ingredients:

6 Tablespoons butter ( $\frac{3}{4}$  stick) melted and cooled, plus more for greasing the pan  
2 cups flour  
1 cup sugar  
1 teaspoon salt  
1 teaspoon baking powder  
 $\frac{1}{4}$  teaspoon baking soda  
 $\frac{2}{3}$  cup buttermilk  
 $\frac{1}{3}$  cup orange juice  
1 egg  
1 teaspoon vanilla  
Zest grated from 1 large orange  
 $1\frac{1}{2}$  cups cranberries, chopped  
 $\frac{1}{2}$  cup pecans, chopped

Preheat the oven to 350 degrees.

Melt 6 Tablespoons ( $\frac{3}{4}$  stick) of butter in a microwave and allow it to cool while you prepare the other ingredients.

In a large bowl, combine 2 cups flour, 1 cup sugar, 1 teaspoon salt, 1 teaspoon baking powder, and  $\frac{1}{4}$  teaspoon baking soda. Whisk to lighten the flour and thoroughly combine all of the dry ingredients.

In a separate bowl, combine  $\frac{2}{3}$  cup buttermilk with  $\frac{1}{3}$  cup orange juice. Add 1 egg and 1 teaspoon vanilla. Using a microplane or other small grater, grate in the zest from 1 large orange. Whisk to combine all of the wet ingredients. Add the cooled melted butter and stir to combine.

Add the wet ingredients to the dry ingredients and stir only until about halfway combined. Add  $1\frac{1}{2}$  cups chopped fresh cranberries and  $\frac{1}{2}$  cup chopped pecans and stir until all of the ingredients are combined. The trick to light fluffy bread is to not over stir.

Spoon the batter into a greased or buttered loaf pan (approximately 8x5) and use a spatula to smooth over the top. Bake at 350 degrees for 1 hour or until golden brown and a skewer inserted into the center comes out mostly clean with just a few crumbs attached. Cool in the pan for 10 minutes and then remove the loaf from the pan and cool completely on a wire rack.