



## Glazed Orange Cranberry Loaf

1/2 cup sugar  
1 cup flour  
1/2 tsp baking powder  
1/4 tsp baking soda  
1/4 tsp salt  
1/2 orange zest and juice  
1 egg well beaten  
2 T melted unsalted butter  
1/4 tsp vanilla  
1/4 cup veg oil  
1 T sour cream  
3/4 cup cranberries (fresh or whole frozen)

### For Glaze:

1/2 cup confectioners sugar  
1 T orange juice

Preheat oven to 350. Grease (spray) loaf pan

Measure sugar into large mixing bowl. Zest 1/2 orange into sugar mixture.

Mix well with hands to infuse orange flavor into sugar.

Add flour, baking powder, baking soda and salt and mix together with sugar.

In separate bowl crack egg and beat with fork. Add vanilla, oil, sour cream and melted butter and mix well.

Juice the 1/2 orange (about 2-3 TBL) and add to egg mixture and mix again.

Pour egg mixture into dry mixture and stir until well combined.

Gently stir in cranberries and pour into greased loaf pan.

Bake at 350 for 50 minutes.

Prepare Glaze: measure 1/2 cup confectioner sugar in small bowl, add OJ and mix.

Pour over top of cake. EXTRA: Can decorate with extra zest and/or dried craisens.

**KITCHEN PREP SETUP:** Wash and sort cranberries, wash oranges, pre-melt butter on stove. **PULL:** recipe ingredients, measuring spoons/cups, green mixing bowls, fiesta bowls, zesters, juicers, cooking spray, forks, rubber scrapers.