



Dixie Crystals Cranberry Orange Bread

Recipe By MARK KEADY

INGREDIENTS:

- ☐ 1½ cups all-purpose flour
- ☐ 1 tsp. baking powder
- ☐ ½ tsp. salt
- ☐ 2 large eggs
- ☐ 1 cup Dixie Crystals extra fine granulated sugar
- ☐ 1 tbsp. fresh orange juice
- ☐ 1 tsp. vanilla extract
- ☐ ½ cup whole milk
- ☐ ½ cup vegetable oil
- ☐ 1½ cups fresh cranberries, *sliced in half*
- ☐ zest of 1 large orange
- ☐ 1 cup Dixie Crystals confectioners powdered sugar
- ☐ 2 tbsp. fresh orange juice



DIRECTIONS:

- ☐ 1. Preheat oven to 350°F.
- ☐ 2. Grease a 9x5 loaf pan with butter. Set aside.
- ☐ 3. In a medium sized bowl, mix flour, baking powder, and salt. Set aside.
- ☐ 4. In a large bowl, whisk together eggs, sugar, orange juice, and vanilla extract. Add half the flour mixture, then whisk in milk. Add remaining flour mixture, then whisk in vegetable oil. Fold in cranberries and orange zest.
- ☐ 5. Pour mixture into loaf pan.
- ☐ 6. Bake for 60 to 70 minutes, or until a toothpick inserted in the center comes out clean.
- ☐ 7. Let bread cool for 10 minutes in pan and then transfer bread to a cooling rack and let cool completely.
- ☐ 8. Whisk together powdered sugar and orange juice until smooth.
- ☐ 9. Pour on top of bread and let rest for 10 minutes.
- ☐ 10. Serve immediately or store in an airtight container for up to a week.

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