

Cranberry Nut Bread

Active: 25 mins **Total: 2 hrs 35 mins** **Servings: 16**

This cranberry nut bread blends tart cranberries, crunchy walnuts, warm cinnamon and bright orange. Moist, tender and perfect for breakfast, snacks or dessert.

Ingredients

- 1 cup all-purpose flour
- 1 cup whole-wheat flour
- 1/2 cup granulated sugar
- 1 tsp cinnamon
- 1 tsp baking powder
- 1/2 tsp salt
- 2 large eggs
- 1/2 cup neutral oil
- 1/4 cup whole milk
- 1 tbsp orange zest
- 1/2 cup orange juice
- 1 tbsp vanilla extract
- 1 cup chopped cranberries
- 1/2 cup chopped walnuts

Optional Orange Glaze

- 1/3 cup confectioners' sugar
- 1/2 tsp orange zest
- 2 1/2 tsp orange juice

Directions

1. Preheat oven to 350°F. Grease an 8 1/2×4 1/2-inch loaf pan.
2. Whisk flours, sugar, cinnamon, baking powder and salt.
3. Whisk eggs, oil, milk, orange zest, orange juice and vanilla.
4. Fold dry ingredients into wet—do not overmix.
5. Fold in cranberries and walnuts; pour into pan.
6. Bake 1 hour to 1 hour 5 minutes. Cool completely.
7. Whisk glaze ingredients and drizzle on top if desired.

Tips:

- Frozen cranberries work well—chop before adding.
- Overmixing makes bread dense; fold gently.
- Toast walnuts for extra flavor.

Nutrition (per serving)

193 Calories

10g Fat

23g Carbs

3g Protein

Try a simple breakfast treat: [English Muffin Pizza Recipe \(Breakfast Special\)](#).