



# Cranberry-Orange Cornbread with Five-Spice Glaze

NIBBLEDISH CONTRIBUTOR

## Ingredients

adapted from a recipe by Crescent Dragonwagon

cornbread:

vegetable oil cooking spray

1 1/2 cups unbleached white flour

1/3 cup stone-ground yellow cornmeal

1 teaspoon baking powder

1/4 teaspoon baking soda

3/4 cup plus 2 tablespoons sugar

1/2 teaspoon salt

2 eggs

3 tablespoons mild vegetable oil

1/2 cup plus 2 tablespoons buttermilk (I used half milk and half yogurt)

finely grated zest of 1 orange - save the juice!

1 cup cranberries, washed, picked over, and coarsely chopped

1/2 cup chopped pecans

1/4 cup rolled oats

glaze:

1/2 cup powdered raw sugar (I used Mexican sugar)

juice from the orange you zested

a splash of Cointreau

1 teaspoon cinnamon

1/2 teaspoon Chinese five-spice powder

## Instructions

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Preheat the oven to 350F. Coat an 8"x8" pan with oil. Sift together flour, cornmeal, baking powder, baking soda, sugar, and salt into a large bowl. In a separate bowl whisk together eggs, oil, buttermilk, and orange zest. In a third bowl combine cranberries, pecans, and oatmeal. Sprinkle a tablespoon of flour mixture over them, and toss well.

Quickly combine flour mixture and egg mixture, using as few strokes as possible. Gently stir in the cranberry mixture. The batter should be stiff. Spoon batter into prepared pan and bake 45-55 minutes. Check two-thirds of the way through the baking period; if the loaves are browning excessively, tent them loosely with foil.

Let the baked bread cool for 10 minutes in the pan, then run a thin knife around the edge of the pan and turn the loaf out. Drizzle with glaze: in a saucepan, combine powdered sugar, orange juice, Cointreau, cinnamon, and five-spice powder. Bring to a boil and cook, stirring constantly, until reduced to a thick glaze. (This will go fast - watch it!) Pour it on, baby.