



# Cranberry Orange Walnut Loaf

NIBBLEDISH CONTRIBUTOR

## Ingredients

2 cups flour, sifted  
1/2 cup white sugar  
1/2 cup brown sugar  
1 1/2 teaspoon baking powder  
3/4 teaspoon salt  
1/4 cup unsalted butter, softened  
1/2 tablespoon orange zest  
3/4 cup orange juice  
Juice of 1 orange  
1 egg  
1 teaspoon vanilla  
1 cup cranberries, chopped  
3/4 cup walnuts, toasted\*

Lemon Cream Cheese Icing  
1/2 cup cream cheese frosting  
Juice of 1 lemon  
1/4 cup milk

## Instructions

1. Spray or butter the bottom of a loaf pan.
  2. Combine all dry ingredients in a large bowl. Using a pastry cutter or knife, add butter until incorporated.
  3. Add zest, orange juices and egg until moistened. Stir in cranberries and nuts.
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4. Scrape batter into loaf pan and bake at 350 degrees for 40-60 minutes.
  5. Once bread has cooled, combine cream cheese, milk and lemon juice. Drizzle on top.