



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.