Cranberry Orange Quick Bread

Makes 10 servings | A bread-machine recipe



Ingredients:

- Cooking spray
- 2 eggs
- 1/2 cup orange juice
- 1/3 cup vegetable oil
- 1 teaspoon vanilla extract
- 2 cups all-purpose flour
- 3/4 cup sugar
- 2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1 tablespoon grated orange zest
- 1 cup dried cranberries

Directions

1. Lightly spray the bread-machine pan with cooking spray.
2. Add eggs, orange juice, vegetable oil, and vanilla to the pan.
3. Add flour, sugar, baking powder, baking soda, salt, and orange zest.
4. Select the Quick Bread or Cake setting on the bread machine.
5. Add dried cranberries when the machine signals for mix-ins, or after the ingredients are partly blended.
6. When the cycle is complete, remove the pan from the machine. Cool for 10 minutes, then turn the bread onto a wire rack.

Fun Food Fact

Cranberries contain small air pockets that allow them to float, which makes it easier for growers to collect them during wet harvesting.

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