

Cranberry Orange Mini Loaves



This aromatic bread highlights the winter harvest of cranberries and oranges and the nuts add a nice crunch.

YIELD 3 MINI LOAVES	PREP TIME 20 MIN	TOTAL TIME 60 MIN
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INGREDIENTS

1 each	Egg, large
1 cup	Orange Juice (about 2 oranges)
1 Tbsp	Orange zest
½ cup	Whole Wheat Flour
1 ½ cup	White Flour
1 cup	Brown Sugar
1 ½ tsp	Baking Powder
½ tsp	Baking Soda
½ tsp	Salt, fine
¼ cup	Butter, unsalted, cold
½ cup	Pecans (or any nut), toasted, chopped
2 cups	Cranberries, fresh, halved

CHEF'S NOTES

We love Louisiana pecans! They are always the freshest. Try using a nut that is local in your area. We suggest keeping your nuts stored in the freezer to avoid them getting rancid.

You can also substitute 1 cup of dried cranberries for the fresh, just check the package label for added sugars!

These loaves freeze well for up to 1 month.

DIRECTIONS

1. Gather all necessary equipment and ingredients. Preheat oven to 350°F. Grease or line three mini loaf pans with parchment (you can also bake this in a standard size loaf pan).
2. In a medium bowl, beat the egg well. Add the orange juice and zest.
3. Sift together the whole wheat flour, white flour, brown sugar, baking powder, baking soda and salt. Using clean hands, cut the butter into the dry mixture until butter is the size of small peas.
4. Add egg mixture to dry ingredients. Mix until the flour is just incorporated. Fold in the pecans and halved cranberries to the mixture.
5. Place the batter into the pre-greased or lined mini loaf pans. Fill ¾ of the way up on the pan. Bake for 20 - 30 minutes, until golden and the batter does not stick to a toothpick when poked. Remove from oven and allow to cool.



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