



Orange Chip Cranberry Bread

Ingredients

- 2-1/2 cups all-purpose flour
- 1 cup sugar
- 1/2 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 2 large eggs, room temperature
- 3/4 cup Fustini's Blood Orange olive oil
- 1 teaspoon vanilla
- 2 teaspoons grated orange zest
- 1 cup Greek yogurt
- 1-1/2 cups chopped fresh or frozen cranberries, thawed
- 1 cup miniature semisweet chocolate chips
- 1 cup chopped walnuts
- 3/4 cup confectioners' sugar, optional
- 2 tablespoons orange juice, optional

Sharon's Hint

Adapted from tasteofhome.com

Directions

Step 1.

In a bowl, combine the first 5 ingredients. In another bowl, combine eggs, oil, vanilla and orange zest; mix well. Add to dry ingredients alternately with the yogurt. Fold in cranberries, chocolate chips and walnuts.

Step 2.

Pour into 2 greased 8x4-in. loaf pans. Bake at 350° for 50-60 minutes or until a toothpick inserted in the center comes out clean. Cool for 10 minutes before removing from pans to wire racks. If the glaze is desired, combine confectioners' sugar and orange juice until smooth; spread over cooled loaves.