

Cranberry Orange Bread



Ingredients

- 1/2 cup all-purpose flour
- 1 1/2 cups whole-wheat flour
- 1 1/4 cups Quaker® Oats (quick or old fashioned, uncooked)
- 1/2 cup brown sugar
- 1 tsp baking powder
- 1/2 tsp baking soda
- 1/4 tsp salt
- 1/4 tsp nutmeg
- 1/2 tsp cinnamon
- 1 cup non-fat milk
- 3 eggs, lightly beaten
- 1/3 cup Tropicana Pure Premium® orange juice or Dole® 100% orange juice
- 1/4 cup vegetable oil
- 1 tbsp grated orange peel
- 3/4 cup chopped fresh, frozen (thawed) or dried cranberries
- 2 tbsp chopped pecans

| PREP TIME | COOK TIME | TOTAL TIME | SERVINGS |
|-----------|-----------|------------|----------|
| 15 min | 60 min | 75 min | 16 |

Made with



Quaker® Oats-Old Fashioned

How to make it

1. Heat oven to 350°F.
2. Spray pan bottom only of 9 x 5-inch loaf pan with non-stick vegetable coating.
3. In large bowl, combine all-purpose flour, whole wheat flour, oats, sugar, baking powder, baking soda, salt, nutmeg and cinnamon; mix well.
4. In medium bowl, combine milk, eggs, orange juice, oil and orange peel; blend well.
5. Add to dry ingredients all at once; stir just until dry ingredients are moistened.
6. (Do not overmix).

7. Stir in cranberries and pecans.
8. Pour batter into pan.
9. Bake 60 to 70 minutes or until wooden pick inserted in center comes out clean.
10. Cool in pan on wire rack 10 minutes.
11. Remove from pan.
12. Cool completely.
13. Store tightly wrapped.