

# Low-Sugar Cranberry Orange Bread



## Ingredients

- 2 cups all-purpose flour
- 1 cup Quaker® Oats (quick or old fashioned, uncooked)
- 2 tbsp heat-stable sugar substitute equal to 1/4 cup sugar
- 1 tsp baking powder
- 1/2 tsp baking soda
- 1/4 tsp salt (optional)
- 3/4 cup fat-free milk
- 3/4 cup egg substitute or 3 whole eggs
- 1/3 cup Tropicana Pure Premium® orange juice or Dole® 100% orange juice
- 1/4 cup vegetable oil
- 1 tbsp grated orange peel
- 1/2 cup chopped cranberries, fresh or frozen (thawed)
- 1/4 cup chopped nuts (optional)

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	60 min	70 min	16

## Made with



Quaker® Oats-Quick 1-Minute Oats

## How to make it

1. Heat oven to 350°F.
2. Grease and flour 9 x 5-inch loaf pan.
3. In large bowl, combine flour, oats, sweetener or sugar, baking powder, baking soda and salt; mix well.
4. In medium bowl, combine milk, egg substitute, 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 nuts.
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.