



Low-Sugar Cranberry Orange Bread

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16

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60 min

When the holidays roll around this recipe for Cranberry Orange Bread is a must try. Tart cranberries and zesty oranges make for a flavorful and colorful baked good. This bread recipe is full of bold flavors that perfectly balance each other out for a tender and moist 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)

Cooking Instructions

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.

Cook Note:

To toast nuts for extra flavor, spread evenly in shallow baking pan. Bake at 350°F for 5 to 7 minutes or until light golden brown, stirring occasionally. Cool completely before using.