



Cranberry-Orange Bread with Grand Marnier Glaze

 Vegetarian

READY IN



45 min.

SERVINGS



12

CALORIES



674 kcal

BREAD

Ingredients

- ☐ 1 tablespoon double-acting baking powder
- ☐ 1.5 cups cranberries dried
- ☐ 4 eggs
- ☐ 4 cups flour all-purpose
- ☐ 7 tbsp orange liqueur
- ☐ 1 cup orange juice
- ☐ 2 tablespoons orange zest freshly grated

- ☐ 2 cups powdered sugar
- ☐ 0.5 teaspoon salt
- ☐ 1 cup cream sour
- ☐ 1.5 cups sugar
- ☐ 1.5 cups butter unsalted softened plus more for buttering pan
- ☐ 2 teaspoons vanilla extract

Equipment

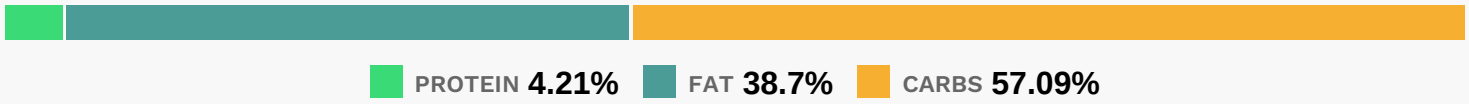
- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ whisk
- ☐ wire rack
- ☐ blender
- ☐ loaf pan
- ☐ toothpicks
- ☐ skewers

Directions

- ☐ Preheat oven to 33
- ☐ Butter two 6-cup-capacity loaf pans (or, if making the mini loaves, butter six 2-cup-capacity pans).
- ☐ With an electric or standing mixer on medium speed, cream butter and sugar together in a large bowl until pale and fluffy, about 3 minutes.
- ☐ Add eggs one at a time, mixing well after each.
- ☐ Add orange juice, sour cream, orange zest, and vanilla; mix until blended.
- ☐ In a separate bowl, whisk together flour, baking powder, and salt.
- ☐ Add flour mixture and cranberries to wet ingredients and mix just until dry ingredients are absorbed; do not overmix.

- ☐ Pour batter into prepared loaf pans.
- ☐ Bake until a toothpick inserted in centers of breads comes out clean, 70 to 75 minutes for large loaves and 60 minutes for mini loaves.
- ☐ Meanwhile, in a small bowl, whisk together powdered sugar and 7 tbsp. Grand Marnier. Glaze should have consistency of thick maple syrup or corn syrup. If it is too thick, thin with an additional tbsp. of liqueur.
- ☐ Let loaves cool in pans for 10 minutes, then remove and transfer to a cooling rack set over a large baking sheet. With a thin skewer or long toothpick, poke deep holes in tops of loaves.
- ☐ Drizzle with Grand Marnier glaze so that it coats the top, runs down the sides, and seeps through the holes.
- ☐ Let loaves cool completely, then slice and serve, or wrap and freeze (see Notes).

Nutrition Facts



Properties

Glycemic Index:24.09, Glycemic Load:41.8, Inflammation Score:-6, Nutrition Score:10.926086964815%

Flavonoids

Cyanidin: 0.09mg, Cyanidin: 0.09mg, Cyanidin: 0.09mg, Cyanidin: 0.09mg Delphinidin: 0.02mg, Delphinidin: 0.02mg, Delphinidin: 0.02mg, Delphinidin: 0.02mg Eriodictyol: 0.04mg, Eriodictyol: 0.04mg, Eriodictyol: 0.04mg, Eriodictyol: 0.04mg Hesperetin: 2.47mg, Hesperetin: 2.47mg, Hesperetin: 2.47mg, Hesperetin: 2.47mg Naringenin: 0.44mg, Naringenin: 0.44mg, Naringenin: 0.44mg, Naringenin: 0.44mg Myricetin: 0.37mg, Myricetin: 0.37mg, Myricetin: 0.37mg, Myricetin: 0.37mg Quercetin: 0.73mg, Quercetin: 0.73mg, Quercetin: 0.73mg, Quercetin: 0.73mg

Nutrients (% of daily need)

Calories: 674.43kcal (33.72%), Fat: 28.85g (44.39%), Saturated Fat: 17.06g (106.64%), Carbohydrates: 95.79g (31.93%), Net Carbohydrates: 93.71g (34.08%), Sugar: 60.99g (67.76%), Cholesterol: 126.87mg (42.29%), Sodium: 236.02mg (10.26%), Alcohol: 2.5g (100%), Alcohol %: 1.62% (100%), Protein: 7.06g (14.11%), Selenium: 20.04µg (28.63%), Vitamin B1: 0.36mg (24.03%), Folate: 91.64µg (22.91%), Vitamin B2: 0.34mg (19.78%), Vitamin A: 953.23IU (19.06%), Manganese: 0.34mg (16.99%), Vitamin C: 11.9mg (14.42%), Iron: 2.46mg (13.66%), Vitamin B3: 2.69mg (13.45%), Phosphorus: 122.83mg (12.28%), Calcium: 105.31mg (10.53%), Fiber: 2.08g (8.31%), Vitamin E: 1.24mg (8.26%), Vitamin B5: 0.58mg (5.8%), Copper: 0.11mg (5.27%), Vitamin D: 0.72µg (4.79%), Potassium: 151.2mg (4.32%), Magnesium: 17.13mg (4.28%), Zinc: 0.61mg (4.04%), Vitamin B12: 0.22µg (3.65%), Vitamin K: 3.61µg (3.44%), Vitamin B6: 0.07mg (3.4%)