

DRINKS

Glazed Cranberry-Nut Tea Bread

30 September 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
70 min	12 min	58 min	12	\$0.54	296 kcal

Glazed Cranberry-Nut Tea Bread requires about 1 hour and 10 minutes from start to finish. This recipe serves 12. For 54 cents per serving, this recipe covers 6% of your daily requirements of vitamins and minerals. This beverage has 296 calories, 4g of protein, and 14g of fat per serving.

Ingredients

☐ 1½ teaspoons baking powder	☐ ½ teaspoon baking soda
☐ 12 servings Glaze	☐ ½ cup buttermilk
☐ 1 large egg	☐ 2 cups all-purpose flour
☐ ½ cup orange juice	☐ 2 teaspoons grated orange rind
☐ ¾ cup coarsely chopped pecans, toasted	☐ 1 teaspoon salt
☐ 1 cup sugar	☐ ¾ cup sweetened dried cranberries
☐ ½ cup unsalted butter, softened	

EQUIPMENT Frying pan, Oven, Mixing bowl, Wire rack, Loaf pan, Hand mixer

Method

- 1 Beat butter and sugar in a large mixing bowl at medium speed with an electric mixer until fluffy.
- 2 Add egg, beating until blended.
- 3 Combine flour and next 3 ingredients; add to butter mixture alternately with buttermilk and orange juice, beginning and ending with flour mixture. Stir in pecans, cranberries, and orange rind.

- 4 Pour batter into a greased and floured 9" x 5" loaf pan.
- 5 Bake at 350 for 56 to 58 minutes or until a wooden pick inserted in center comes out clean. Cool in pan 10 minutes.
- 6 Remove from pan. If desired, poke holes in loaf using a wooden pick, and spoon Glaze over warm loaf. Cool completely on a wire rack.

Nutrition per serving

296	4 g	14 g	42 g
KCAL	PROTEIN	FAT	CARBS
Saturated Fat			5.6 g · 35% of daily needs
Fibre			1.7 g · 7% of daily needs
Sugar			23.8 g · 26% of daily needs
Sodium			311 mg · 14% of daily needs
Cholesterol			36.9 mg · 12% of daily needs
Vitamin C			5.7 mg · 7% of daily needs

Adapted from My Recipes. Find this recipe, ratings and more ideas at whatsheate.com/glazed-cranberry-nut-tea-bread-146562