



White Chocolate-Iced Cranberry Bread

READY IN



150 min.

SERVINGS



12

CALORIES



263 kcal

MORNING MEAL

BRUNCH

BREAKFAST

DESSERT

Ingredients

- 2.3 cups flour all-purpose
- 0.8 cup sugar
- 1.5 teaspoons double-acting baking powder
- 0.5 teaspoon baking soda
- 0.5 teaspoon salt
- 0.5 cup cranberries dried sweetened coarsely chopped
- 2 teaspoons orange zest grated
- 2 eggs
- 0.5 cup butter melted

- 0.3 cup orange juice
- 1 oz chocolate white chopped
- 0.5 cup powdered sugar
- 0.8 cup frangelico
- 1 tablespoons frangelico

Equipment

- bowl
- frying pan
- oven
- knife
- whisk
- wire rack
- loaf pan
- toothpicks
- microwave

Directions

- Heat oven to 350°F. Grease bottom only of 8x4-inch loaf pan. In large bowl, combine flour, sugar, baking powder, baking soda and salt; mix well. Stir in cranberries.
- In small bowl, combine 3/4 cup half-and-half, orange peel and eggs; beat well.
- Add half-and-half mixture, melted butter and orange juice to flour mixture; stir just until dry ingredients are moistened.
- Pour batter into greased pan.
- Bake at 350°F. for 50 to 60 minutes or until deep golden brown and toothpick inserted in center comes out clean. Cool in pan for 10 minutes. Run knife around edges of pan to loosen.
- Remove loaf from pan; place on wire rack. Cool 1 hour or until completely cooled.
- In small microwave-safe bowl, combine baking bar and 1 tablespoon of the half-and-half. Microwave on HIGH for 30 seconds; stir until melted and smooth. If necessary, microwave an additional 10 to 20 seconds. With wire whisk, beat in powdered sugar until smooth. If

necessary, add additional half-and-half, 1/2 teaspoon at a time, until of desired consistency. Spoon and spread icing over cooled loaf, allowing some to run down sides.

Nutrition Facts

PROTEIN 5.43% **FAT 31.78%** **CARBS 62.79%**

Properties

Glycemic Index:29.92, Glycemic Load:23.04, Inflammation Score:-4, Nutrition Score:5.1134783055471%

Flavonoids

Cyanidin: 0.03mg, Cyanidin: 0.03mg, Cyanidin: 0.03mg, Cyanidin: 0.03mg Delphinidin: 0.01mg, Delphinidin: 0.01mg, Delphinidin: 0.01mg, Delphinidin: 0.01mg Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg Hesperetin: 0.62mg, Hesperetin: 0.62mg, Hesperetin: 0.62mg, Hesperetin: 0.62mg Naringenin: 0.11mg, Naringenin: 0.11mg, Naringenin: 0.11mg, Naringenin: 0.11mg Myricetin: 0.12mg, Myricetin: 0.12mg, Myricetin: 0.12mg, Myricetin: 0.12mg Quercetin: 0.24mg, Quercetin: 0.24mg, Quercetin: 0.24mg, Quercetin: 0.24mg

Nutrients (% of daily need)

Calories: 262.58kcal (13.13%), Fat: 9.41g (14.47%), Saturated Fat: 2.31g (14.43%), Carbohydrates: 41.8g (13.93%), Net Carbohydrates: 40.85g (14.85%), Sugar: 22.95g (25.5%), Cholesterol: 27.78mg (9.26%), Sodium: 298.23mg (12.97%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 3.62g (7.24%), Selenium: 10.45µg (14.93%), Vitamin B1: 0.2mg (13%), Folate: 48.25µg (12.06%), Vitamin B2: 0.17mg (9.77%), Manganese: 0.18mg (8.86%), Vitamin A: 390.37IU (7.81%), Iron: 1.32mg (7.33%), Vitamin B3: 1.46mg (7.3%), Phosphorus: 58.47mg (5.85%), Calcium: 46.34mg (4.63%), Fiber: 0.95g (3.81%), Vitamin C: 3.08mg (3.73%), Vitamin E: 0.52mg (3.44%), Vitamin B5: 0.26mg (2.6%), Copper: 0.05mg (2.38%), Zinc: 0.29mg (1.91%), Magnesium: 7.58mg (1.9%), Potassium: 59.91mg (1.71%), Vitamin B6: 0.03mg (1.48%), Vitamin B12: 0.09µg (1.47%)