



## White Chocolate-Iced Cranberry Bread

READY IN



150 min.

SERVINGS



12

CALORIES



284 kcal

MORNING MEAL

BRUNCH

BREAKFAST

DESSERT

### Ingredients

- ☐ 1 oz chocolate white chopped
- ☐ 1.5 teaspoons double-acting baking powder
- ☐ 0.5 teaspoon baking soda
- ☐ 0.5 cup butter melted
- ☐ 2 eggs
- ☐ 2.3 cups flour all-purpose
- ☐ 0.8 cup half and half
- ☐ 1 tablespoons half and half
- ☐ 0.3 cup orange juice

- ☐ 2 teaspoons orange zest   grated
- ☐ 0.5 cup powdered sugar
- ☐ 0.5 teaspoon salt
- ☐ 0.8 cup sugar
- ☐ 0.5 cup cranberries   dried sweetened coarsely chopped

## Equipment

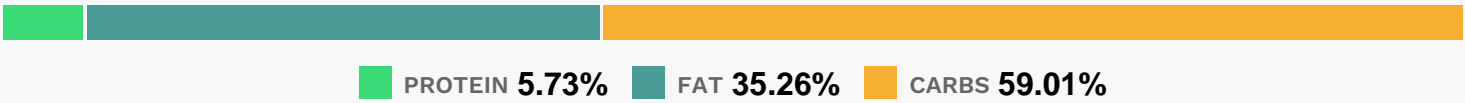
- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ knife
- ☐ whisk
- ☐ wire rack
- ☐ loaf pan
- ☐ toothpicks
- ☐ microwave

## Directions

- ☐ Heat oven to 350F. 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 350F. 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



## Properties

Glycemic Index:29.92, Glycemic Load:23.04, Inflammation Score:-4, Nutrition Score:5.6030435043833%

## 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: 284.03kcal (14.2%), Fat: 11.29g (17.37%), Saturated Fat: 3.46g (21.63%), Carbohydrates: 42.51g (14.17%), Net Carbohydrates: 41.55g (15.11%), Sugar: 23.63g (26.25%), Cholesterol: 33.51mg (11.17%), Sodium: 308.22mg (13.4%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 4.13g (8.26%), Selenium: 10.97µg (15.67%), Vitamin B1: 0.2mg (13.33%), Folate: 48.74µg (12.18%), Vitamin B2: 0.2mg (11.64%), Vitamin A: 448.33IU (8.97%), Manganese: 0.18mg (8.87%), Phosphorus: 74.03mg (7.4%), Vitamin B3: 1.48mg (7.39%), Iron: 1.33mg (7.38%), Calcium: 63.86mg (6.39%), Vitamin C: 3.22mg (3.91%), Fiber: 0.95g (3.81%), Vitamin E: 0.56mg (3.71%), Vitamin B5: 0.31mg (3.07%), Copper: 0.05mg (2.45%), Zinc: 0.35mg (2.34%), Potassium: 81.53mg (2.33%), Magnesium: 9.22mg (2.31%), Vitamin B12: 0.12µg (1.98%), Vitamin B6: 0.04mg (1.89%)