



“Magical Wonder Berry” Bread

1 cup all purpose flour
1/2 cup white whole wheat flour
2 teaspoons baking powder
1/2 teaspoon salt
1 cup sour cream
1 cup granulated sugar
3 eggs
1/2 Tablespoon grated orange peel
2 Tablespoons orange juice
1/2 Tablespoon vanilla
1/2 cup olive oil
1/2 cup and 1/8 sliced almonds, divided
1-1/3 cups fresh cranberries, divided*
Glaze:
1 cup confectioners’ sugar
2 Tablespoons orange juice

Preheat oven to 350 F degrees. Line a large loaf pan with release aluminum foil; set aside.

In a medium bowl, combine all purpose and whole wheat flour; remove; set aside 1 Tablespoon flour. Stir baking powder and salt to the remaining flour.

In a large mixing bowl, combine sour cream, granulated sugar, eggs, orange peel, orange juice, and vanilla. Mix in olive oil. Stir in dry ingredients only until mixed. Mix in 1/2 cup sliced almonds.

Toss cranberries with reserved flour; fold into batter. Spoon into greased loaf pan. Bake in preheated 350 F. degrees for about 60 to 65 minutes or tests done. Remove from oven; transfer to cooling rack using the foil for easier removal. Let cool.

Prepare glaze: In small bowl, combine confectioners' sugar and orange juice, stirring until glaze consistency. Spread and drizzle over cooled bread. Yield: one 9-inch loaf

Adapted from: <http://momwhats4dinner.com/orange-cranberry-loaf-cake/>

About the recipe:

This bread looks so delicious that you almost won't believe that it is filled with healthy North American cranberries. A great way to add a touch of sweetness to your life!

These were the Wonder Berries that grew around the Gubelous Glob Trail. Those oceans of red cranberry bushes dotted the land, tempting any passerby to take a taste. Maybe, that is why this bread is so appealing.