



Bed 'n Breakfast Orange Walnut Loaf

Light orange flavored loaf with crunchy glazed walnuts

3 Tablespoons plain Greek yogurt
3 Tablespoons orange juice
1 teaspoon grated orange peel
1/4 cup maple syrup
1/2 Tablespoon pure vanilla
1-3/4 cups all-purpose flour
1-3/4 teaspoon baking powder
1/4 teaspoon baking soda
1/2 cup unsalted butter, softened
1/4 cup white miso
1/2 cup granulated sugar
2 eggs

Topping:

6 Tablespoons sweet orange marmalade or jam
1/2 to 1 Tablespoon water
1/3 cup walnuts, coarse chopped

Before Starting: Preheat oven to 350 F degrees. Lightly grease an 8-1/2-inch loaf pan.

Combine liquid ingredients: Whisk together yogurt, orange juice, orange peel, maple syrup, and vanilla in small bowl; set aside.

Mix Dry Ingredients: In another bowl, stir flour, baking powder, and baking soda to combine; set aside.

Prepare Batter: In a mixing bowl, cream butter, miso, and sugar; mix on medium speed for 2 to 3 minutes; add eggs, beating for a minute after each one. Beat in the reserved liquid ingredients, mixing until smooth. Scrape batter down as needed. Don't be concerned as the mixture may curdle. Turn the mixer off, add the reserved dry ingredients; pulse mixer to begin blending; beat on low speed only until ingredients are incorporated.

Bake Loaf: Spoon batter into prepared baking pan evenly. Bake in preheated 350 F degree oven for 35 to 40 minutes. If browning too quickly, cover lightly with piece of foil. Test with toothpick inserted in the center comes out clean. The loaf will have deep brown crust on the edges.

Cool Loaf: Remove from the oven; cool for 10 minutes; loosen sides of loaf. Unmold onto the rack, turn it right side up when removing from pan.

Add Topping: Stir the marmalade and water together; cook the mixture in the microwave or over low heat until boiling. Use a pastry brush to glaze the top of the loaf with half of the glaze. Stir the walnuts in the remaining jam; spoon over the center of the loaf. Allow loaf to cool before slicing. Yield: serves 8

Recipe Inspired by Dorie Greenspan – see her recipe for “*Miso-Maple Loaf*” in “*Baking with Dorie*”, October 2021.

About the Recipe: The quick bread loaf has a moist crumb and sweet light citrus flavor. The miso and maple magically disappear blending a sweet note to a loaf. It would pair well with a breakfast menu or is delicious to serve as a sweet snack.