



Welcome to a Lighthouse and Bed & Breakfast in Oregon

Bright Lighthouse Breakfast Bread

Apricots and cranberries with a twist of ginger add a bright flavor pop.

- 2 cups all purpose flour
- 1/2 Tablespoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1/3 cup dried cranberry
- 1/2 cup dried apricots
- 2 Tablespoons candied ginger, ground
- 2 large eggs
- 1/4 cup granulated sugar
- 6 Tablespoons light brown sugar
- 6 Tablespoons avocado or olive oil
- 1/2 teaspoon (each) lemon zest; orange zest
- 3 Tablespoons mixed lemon and orange juice, divided
- 1 cup grated small, unpeeled zucchini
- 1/2 Tablespoon sparkling coarse white sugar

Garnish: apricot or apricot/mango preserves; dried cranberries as desired

- Preheat oven to 350 degrees F. Grease 9-inch loaf pan with non-stick spray
 - In a medium sized bowl, stir flour, baking powder, baking soda, and salt together. Set it aside.
 - Chop cranberries, apricots, and candied ginger into small bits (pea size or smaller); set aside.;
 - In a mixing bowl, beat eggs until foamy; add granulated and brown sugar, beat thoroughly. Add oil in a slow stream and mix well. Add 2 Tablespoons combined lemon and orange juice and zest. Add half the flour mixture. Stop to scrape down the sides and the bottom. Add the remaining flour; mix just to combine. Gently fold in the zucchini, cranberries, and apricots with a wooden spoon.
 - Spoon batter in prepared loaf pan. Sprinkle the top with coarse white sugar. Bake in preheated oven for about 55 minutes; bake for 10 more minutes or until a toothpick inserted in the center comes out clean. Let rest 10 minutes; turn out; let rest on wire rack until completely cool.
 - Garnish top of bread with apricot preserves and dried cranberries.
- Yield: one (9-inch) loaf

Cook's Note: If using the food processor for chopping the fruit, be careful not to chop them too small.

Recipe Inspired by: Bright Bread from Heceta Lighthouse Bed & Breakfast in Yachats, Oregon. Lighthouse Breakfast Cookbook by Michelle Bursey and Carol Korgan For More Information See:

<https://www.uniqueinns.com/favorite-recipes/bright-bread>

About the Recipe: Michelle created this bread on a dreary Oregon Coast day. She wanted to brighten things up and serve something full of surprises. The ingredients and their colors not only look nice, but the combination tastes wonderful. The bread popped with flavor. We liked topping it with a touch of apricot jam and some dried cranberries.



Welcome to Heceta Head Lighthouse and a Bed and Breakfast:

Heceta Head is one of the most beautiful lighthouses in the world. The Heceta Head Lighthouse and Light Keeper's home are circa 1894. Both are listed on the National Register of Historic Places.

The lighthouse is a working lighthouse. From a height of 205 feet above the ocean, its "first order" Fresnel lens, casts its beams some 21 miles out to sea. It is the brightest light on the Oregon coast. It is said to be the most photographed lighthouse in the United States.

The Heceta Lighthouse B&B, in the Light Keeper's home, is perched on a cliff with a magnificent view of the Pacific Ocean and the beach below. Paths from the Light Keeper's Home lead both to the beach and to the lighthouse.

For More Information See:

<https://www.hecetalighthouse.com/>