Cranberry Orange Bread
Stuffed with Orange Marmalade

Camine Pappas / December 2016

INGREDIENTS:

2 C all-purpose flour
½ C granulated sugar
¼ C brown sugar
Zest from one large orange (reserve the juice if desired)
3 t baking powder
¼ t baking soda
¼ t kosher salt
1 egg yolk and 1 whole egg, large
7 oz container plain Greek yogurt
1 t vanilla
½ C whole milk*
2 ½ T melted butter
More butter to grease loaf pan
½ C sweet orange marmalade
¾ C dried cranberries

DIRECTIONS:

Generously butter the insides of a glass or light colored loaf pan. Preheat oven to 375 degrees F.

In one large mixing bowl, combine the flour, sugars, salt, zest, baking powder and baking soda. Stir with a fork to incorporate. In another mixing bowl, add the eggs and whisk. Then add the yogurt, vanilla, milk, and melted butter and whisk well, for about 2 minutes by hand, until well blended. Using a spatula, fold the wet into the dry ingredients. If you see it's too thick, add a little milk a couple T at a time, until it is the consistency of what you may know is banana bread batter. Fold in the cranberries.

Spread half the batter into the pan. Cover with half the marmalade, spreading it out with your fingers so it isn't too clumped. Then cover with the rest of the batter, and top with the rest of the marmalade, again spreading with your fingers until it is spread out. It doesn't have to be even, you want some pockets of yumminess. But it's nice to have it reach the edges for serving.

Bake in the oven for 35-45 minutes, until a toothpick inserted in the center comes out clean.**

Top with a mixture of powdered sugar and the juice from the fresh orange. Can also make in muffin tins and cook for only 30 minutes.

*You can also use cream or even 2% milk in this recipe.
**I am still experimenting with this recipe, and found that a dark pan really makes the crust too dark because of the time it takes to cook the center. I recommend not only a glass pan, but a large loaf pan rather than a small tall one to make sure the center is cooked.