



THE J.M. SMUCKER Co

# Cranberry Orange Bread

Makes 1 loaf

**Prep Time Cook Time Serves Difficulty**

5 mins      N/A      N/A      N/A

## Ingredients

- **Small Loaf (1 lb / 2 cup machine)**
- 2/3 cup (150 mL) milk, room temperature
- 1 egg, beaten
- 1 tbsp (15 mL) butter
- 2 cups (500 mL) **Robin Hood®** Best For Bread Homestyle White Flour

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- 1 tbsp (15 mL) sugar
- 1 1/2 tsp (7 mL) grated orange rind
- 3/4 tsp (3 mL) salt
- 1/2 cup (125 mL) dried cranberries
- 1 1/2 tsp (7 mL) bread machine yeast
- **Large Loaf (1 1/2 lb / 3 cup or 2 lb / 4 cup machine)**
- 1 cup (250 mL) milk, room temperature
- 1 egg, beaten
- 1 tbsp (15 mL) butter
- 3 cups (750 mL) **Robin Hood®** Best For Bread Homestyle White Flour
- 1 tbsp (15 mL) sugar
- 2 tsp (10 mL) grated orange rind
- 1 tsp (5 mL) salt
- 3/4 cup (175 mL) dried cranberries
- 2 tsp (10 mL) bread machine yeast

## Directions

### Step 1:

Select loaf size.

### Step 2:

Add ingredients to machine according to manufacturer's directions.

### Step 3:

Select White Cycle.

## Images

