THE J.M. SMUCKER Co

Orange Cranberry Tea Bread

Prep Time	Cook Time	Serves	Difficulty
20 mins	1 hr 15 mins	16	N/A

Ingredients

- **Topping:**
- 2 tbsp (30 mL) brown sugar
- 1/2 tsp (2 mL) ground cinnamon
- **Cake:**
- 3/4 cup (175 mL) butter, softened
- 3/4 cup (175 mL) brown sugar
- 2 eggs
- 2 tsp (10 mL) vanilla extract
- 1 1/2 cups (375 mL) **Robin Hood®** Original All Purpose Flour

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- 1 tsp (5 mL) baking powder
- 1 tsp (5 mL) baking soda
- 3/4 cup (175 mL) buttermilk
- 1 cup (250 mL) chopped, fresh or frozen, cranberries
- 1 tbsp (15 mL) grated orange zest

Directions

Step 1:

Preheat oven to 350ºF (180ºC). Grease an 8 1/2" x 4 1/2" (1.5 L) pan.

Step 2:

Topping: Combine brown sugar and cinnamon. Set aside.

Step 3:

Cake: Beat butter and brown sugar in large mixing bowl with electric mixer until light and fluffy. Scrape bowl. Beat in eggs one at a time. Add vanilla.

Step 4:

Mix dry ingredients together. Add half of dry mixture to wet ingredients. Add buttermilk and then remaining dry mixture. Fold in cranberries and orange zest. Spoon into prepared pan. Sprinkle with topping.

Step 5:

Bake in preheated oven for 65 to 75 minutes or until a toothpick inserted in centre of cake comes out clean. Let stand for 15 minutes before removing from pan. Cool on a wire rack.

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