



Winter Cranberry Bread

Makes One Loaf

Ingredients*

- $\frac{3}{4}$ cup (85 grams) raw pecans (put in a preheated to 350 degree toaster oven or regular oven for five minutes. Cool and coarsely chop)
- 2 cups (8 ounces or 225 grams) fresh or frozen cranberries, halved
- 6 tablespoons (85 grams) salted butter, melted and cooled to body temperature
- 1 cup minus 2 Tbsp (180 grams) granulated sugar
- 2 medium-to-large oranges, any variety
- $\frac{1}{2}$ to $\frac{2}{3}$ cup (120 to 160 grams) plain unflavored yogurt (mine is always whole milk)
- 1 large egg
- $\frac{1}{2}$ teaspoon fine sea salt
- 1 teaspoon baking powder
- $\frac{1}{2}$ teaspoon baking soda
- 2 cups (260 grams) all-purpose flour
- Sparkling sugar (about 2 tablespoons), to finish. I found this with the colorful sugars and such in the baking aisle

*I always weigh my baking ingredients when possible

Instructions

Heat oven to 350°F.

Coat a loaf pan ($8\frac{1}{2}$ by $4\frac{1}{2}$ or 6-cup volume) with my homemade Pam or nonstick spray. For easier removal, you can line the bottom and two long sides with a sling of parchment paper. Note - I smeared the entire inside of the bottom and sides and corners liberally with my nonstick mixture and it came out of the pan like a dream. No parchment needed.

Toss the halved cranberries and the chopped roasted pecans together.

Place sugar in a large bowl and zest oranges into it. Use your fingertips to massage the zest into the sugar, breaking it up a bit and releasing more fragrance.

Cut these same oranges in half and juice them into a 1-cup measure; you should end up with between $\frac{1}{3}$ and $\frac{1}{2}$ cup. Spoon in the plain yogurt until the juice reaches the 1-cup line; whisk to combine.

Whisk cooled, melted butter and egg into zest-sugar mixture. Whisk in the orange juice-yogurt mixture. Sprinkle salt, baking powder, and baking soda on top of this batter and whisk thoroughly into the batter. Scrape the bowl down. Stir in cranberries and pecans. Stir in flour until it is barely mixed in.

With a rubber spatula, place batter into the prepared loaf pan and smooth out the top with a knife. Sprinkle the top with sparkly sugar.

Bake mid oven for 60 minutes or longer until a toothpick inserted into the loaf comes out batter-free. Leave it in the pan on a cooling rack until lukewarm, or at room temperature. Gently shake the pan to release the sides and remove the bread to the rack. Slice into ½ inch pieces to serve.