



## A TASTEFUL PLACE AT THE DALLAS ARBORETUM

### Cranberry Orange Bread

#### Ingredients

- 2 cups flour
- ½ cup granulated sugar
- ½ cup brown sugar
- 2 tsp baking powder
- Dash of salt
- 1 cup cranberries, roughly chopped
- 1 cup orange juice
- 2 eggs
- ½ cup mayonnaise
- 1 Tbsp orange zest

#### Directions

Preheat your oven to 350 degrees. Grease a 9-inch loaf pan; set aside.

In a large mixing bowl, whisk together the flour, granulated sugar, brown sugar, baking powder, and salt. Add the cranberries, orange juice, eggs, and mayonnaise. Blend together with a spoon or electric mixer until just combined. Pour the batter into the greased loaf pan.

Bake for 50 to 55 minutes, or until a toothpick inserted comes out clean. Let the bread sit in the loaf pan for 10 minutes to cool before removing.

\*Contains gluten