



CRANBERRY ORANGE BREAD

INGREDIENTS

- 2 C all-purpose flour
- 1 1/2 t baking powder
- 1/2 t each baking soda and salt
- 3/4 C (6 oz) Plain 2% Chobani Greek Yogurt
- 1 C sugar
- 1 egg
- 3/4 C orange juice
- 1 T grated orange zest
- 1 1/2 C fresh cranberries
- 1/2 C walnuts, lightly toasted and chopped coarsely



PREPARATION

1. Preheat oven to 350°. Spray a 9x5 inch loaf pan with nonstick spray. In medium bowl, combine dry ingredients. Set aside.
2. In a large bowl, mix together Chobani Greek Yogurt and sugar. Add egg and combine. Stir in orange juice. Add dry mixture to wet mixture. Mix only until just combined. Carefully, fold in orange zest, cranberries, and walnuts. Pour into prepared pan.
3. Bake for 1 hour or until a toothpick inserted comes out clean. Cool in pan on wire rack for 10 minutes. Carefully invert pan to remove, and finish cooling on rack.
4. Wrap in plastic and foil. This bread is extra delicious on the second day!

Recipe Rating ★★★★★

TAGS

Breakfast / Snacks / Desserts / Sides / Plain Chobani 2% / Vegetarian / Kid Friendly

NUTRITION INFORMATION

Calories 160, Calories from Fat 30, Total Fat 3.5g, Saturated Fat 0.5g, Trans Fat 0g, Cholesterol 15mg, Sodium 230mg, Total Carbohydrate 31g, Dietary Fiber 1g, Sugars 15g, Protein 5g