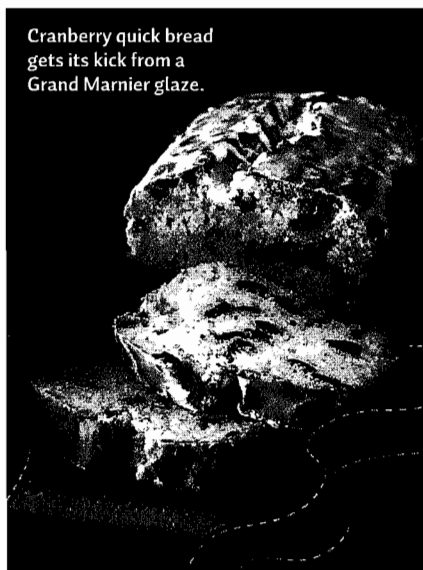


Cranberry quick bread gets its kick from a Grand Marnier glaze.



Cranberry-orange bread with Grand Marnier glaze

This bread is a versatile, easy-to-make crowd-pleaser, delicately laced with Grand Marnier and studded with tart dried cranberries and orange zest. You can substitute dried cherries and amaretto, as in the variation below, and you can also vary the size: Make 2 large loaves, or spread the joy with 6 mini loaves.

PREP AND COOK TIME 1 hour, 45 minutes
MAKES 2 regular loaves or 6 mini loaves; 12 servings per large loaf

NOTES Loaves can be made up to 1 month ahead and frozen. Bake and glaze loaves and allow them to cool completely. Wrap tightly with plastic wrap, put in zip-lock plastic bags, and freeze. When ready to serve, remove from freezer and defrost at room temperature.

1½ cups unsalted butter, softened, plus more for buttering pan

1½ cups sugar

4 eggs

1 cup orange juice

1 cup sour cream

2 tbsp. freshly grated orange zest

2 tsp. vanilla extract

4 cups all-purpose flour

1 tbsp. baking powder

½ tsp. salt

1½ cups dried cranberries

2 cups powdered sugar

7 to 8 tbsp. Grand Marnier or other orange liqueur

1. Preheat oven to 330°. Butter two 6-cup-capacity loaf pans (or, if making the mini loaves, butter six 2-cup-capacity pans).
2. With an electric or standing mixer on medium speed, cream butter and sugar together in a large bowl until pale and fluffy, about 3 minutes. Add eggs one at a time, mixing well after each. Add orange juice, sour cream, orange zest, and vanilla; mix until blended.
3. In a separate bowl, whisk together flour, baking powder, and salt. Add flour mixture and cranberries to wet ingredients and mix just until dry ingredients are absorbed; do not overmix.
4. Pour batter into prepared loaf pans. Bake until a toothpick inserted in centers of breads comes out clean, 70 to 75 minutes for large loaves and 60 minutes for mini loaves.
5. Meanwhile, in a small bowl, whisk together powdered sugar and 7 tbsp. Grand Marnier. Glaze should have consistency of thick maple syrup or corn syrup. If it is too thick, thin with an additional tbsp. of liqueur.
6. Let loaves cool in pans for 10 minutes, then remove and transfer to a cooling rack set over a large baking sheet. With a thin skewer or long toothpick, poke deep holes in tops of loaves. Drizzle with Grand Marnier glaze so that it coats the top, runs down the sides, and seeps through the holes.
7. Let loaves cool completely, then slice and serve, or wrap and freeze (see Notes).

PER SERVING 344 CAL., 39% (135 CAL.) FROM FAT; 3.7 G PROTEIN; 15 G FAT (9 G SAT.); 47 G CARBO (1 G FIBER); 133 MG SODIUM; 72 MG CHOL.

Variation

CHERRY-ALMOND BREAD WITH

AMARETTO GLAZE Substitute 1 cup milk for the orange juice, omit the orange zest, and substitute 2 tsp. **almond extract** for the vanilla. Substitute 1½ cups halved tart **dried cherries** for the dried cranberries. Add 1 cup chopped **almonds** in step 3 when you add the cherries; bake as directed. To make the glaze, substitute 6 to 7 tbsp. **amaretto** for the Grand Marnier.

PER SERVING 375 CAL., 43% (162 CAL.) FROM FAT; 5.1 G PROTEIN; 18 G FAT (9.5 G SAT.); 48 G CARBO (1.2 G FIBER); 139 MG SODIUM; 73 MG CHOL. ■