



Cranberry Walnut Bread Recipe for Homemade Loaves

A Little Story to Start

My grandson Leo calls this “the confetti bread.” He loves the red cranberries and crunchy walnuts. I still laugh at that. He once tried to pick all the cranberries out to eat them first.

This bread is a happy mix of sweet and tart. It makes the whole house smell like a sunny morning. Doesn’t that smell amazing? It always reminds me of him.

Why This Recipe Matters

Baking is more than just making food. It is a way to show love. When

you share a warm slice, you share a piece of your heart.

This matters because it is simple. You do not need fancy skills. You just need a bowl and a spoon. Anyone can make something wonderful.

The Magic of the Ingredients

The orange zest is the secret. It makes everything brighter. I love to smell it on my fingers after I grate it.

Tossing the cranberries in flour is a good trick. It stops them from sinking to the bottom. Every slice gets a burst of fruit. Do you have a favorite baking trick like that?

A Fun Fact for You

Fun fact: Cranberries bounce when they are fresh! I learned this at a farm long ago. We bounced them on the floor like tiny balls.

It is a silly way to test if they are good. I think the best recipes have a little fun in them. Don't you agree?

Let's Bake Together

When you mix the batter, do not worry about being perfect. A few lumps are just fine. The bread will turn out golden and lovely.

That final drizzle of orange icing is my favorite part. It is so pretty. What is your favorite part of baking? Is it mixing, or is it the eating?

Your Turn to Share

I would love to hear about your baking day. Did you use fresh or frozen cranberries? Tell me all about it.

Maybe you shared a slice with a friend. Or maybe you ate it all yourself. I have done that too! What other nuts or fruits would you try in this bread?



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Ingredients:

Ingredient	Amount	Notes
Flour	1 1/2 cups	
Baking Powder	2 teaspoons	
Fine Sea Salt	1/2 teaspoon	
Sugar	3/4 cup	
Vegetable Oil	1/3 cup	
Whole Milk	1/4 cup	
Orange Zest	from 1 orange	Reserve the orange juice for icing
Vanilla Extract	1 teaspoon	
Eggs	2	
Cranberries	1 1/4 cups	Fresh or frozen (thawed)
Candied Walnuts	1/3 cup	Coarsely chopped
Orange Juice	1 tablespoon	For icing
Powdered Sugar	1 cup	For icing
Orange Zest		Optional, for icing

Cranberry Walnut Bread: A Sweet Little Story

My grandson Leo calls this my “confetti bread.” He loves the bright red cranberries peeking out. I love the smell of orange zest filling my kitchen. It reminds me of my own grandmother’s house. She always baked something sweet for visitors. This bread is just as welcoming.

See also [White Sangria](#)

Step 1: First, get your oven nice and warm. Set it to 350°F. Grease your loaf pan well. I use a little bit of shortening for this. A well-greased pan means your bread will pop right out later. No sticking allowed!

Step 2: Now, let's mix our dry friends. Sift the flour, baking powder, and salt together. This makes the bread light and fluffy. I use a fine mesh strainer for this. It feels like it's snowing flour into the bowl. So peaceful.

Step 3: In a bigger bowl, mix the wet things. Add sugar, oil, milk, and eggs. Don't forget the orange zest and vanilla! The smell is just wonderful. It makes the whole house feel happy. Stir it all until it's smooth and sunny yellow.

Step 4: Time to combine them. Add the flour mixture in two parts. But save a little flour in the bowl. (Here's a hard-learned tip: tossing the cranberries in that leftover flour stops them from sinking to the bottom!). Now fold in those pretty cranberries and the crunchy walnuts.

Step 5: Pour your batter into the waiting pan. It will be thick, and that's okay. Bake it for about 50 minutes. Do the toothpick test to see if it's done. A clean toothpick means it's ready. I still get so excited to see that golden top.

Step 6: Let the bread cool completely. This is the hardest part, I know! Then, mix the orange juice and powdered sugar for the icing. Drizzle it all over the top. It's like putting the final ribbon on a gift. **What's your favorite smell when someone is baking? Share below!**

Cook Time: 50 mins

Total Time: 1 hour 5 minutes

Yield: 1 loaf (about 10 slices)

Category: Baking, Breakfast

Three Fun Twists to Try

This recipe is like a good friend. It's happy to change things up sometimes. Here are a few ways to make it new again. I think variety keeps cooking fun, don't you?

Lemon Blueberry Twist: Use lemon zest instead of orange. Swap the cranberries for fresh blueberries. It tastes like a sunny summer morning.

Chocolate Chip Delight: Skip the nuts and cranberries. Fold in a whole cup of chocolate chips. This one is a kid's dream come true.

Apple Cinnamon Swirl: Add a teaspoon of cinnamon to the flour. Use chopped apple instead of cranberries. It will smell like a cozy autumn day.

See also [Light Fluffy Ricotta Cheese Pancakes Recipe](#)

Which one would you try first? Comment below!

Serving Your Beautiful Bread

A warm slice of this bread is a treat all by itself. But I love making a little moment out of it. It's perfect for a slow Saturday breakfast. Or for a chat with a friend over tea.

For a special breakfast, toast a slice. Add a little pat of creamy butter. It melts right into all the nooks. You could also add a side of fresh fruit. A bowl of red berries looks so pretty next to it.

What should you drink with it? A hot cup of Earl Grey tea is my favorite. The bergamot and orange are old friends. For a cozy evening, a glass of



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sweet dessert wine is lovely. **Which would you choose tonight?**



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Keeping Your Cranberry Walnut Bread Fresh

This bread stays fresh for days. Just wrap it tightly in plastic wrap. You can keep it on the counter.

For longer storage, I freeze it. I slice the loaf first. Then I wrap each piece individually.

This way, you can grab one slice anytime. I once froze a whole loaf. It was a lifesaver for surprise guests.

To reheat, warm a slice in the toaster. It makes the bread taste fresh from the oven. This matters for a cozy breakfast.

Batch cooking saves you time later. You can enjoy a homemade treat all week. It makes your kitchen feel loved.

Have you ever tried storing it this way? Share below!

Simple Fixes for Common Baking Problems

Sometimes the top browns too fast. If this happens, just cover it with foil. I remember when I burned my first loaf.

I was so sad. Now I watch it closely. This simple fix saves your bread.

Another problem is soggy fruit. Tossing cranberries in flour helps a lot. It stops them from sinking to the bottom.

This matters because you get fruit in every bite. It makes the flavor

perfect. Your bread will look beautiful too.

Is your bread raw in the middle? Always do the toothpick test. Poke the center with a toothpick.

If it comes out clean, it is done. This builds your cooking confidence. You will know it is just right.

Which of these problems have you run into before?

Your Quick Baking Questions Answered

Q: Can I make this gluten-free? A: Yes. Use your favorite gluten-free flour mix. It works just fine.

Q: Can I make it ahead? A: Absolutely. Bake it the night before. The icing can wait until morning.

Q: What if I don't have walnuts? A: Try pecans instead. Or just use extra cranberries. It is still delicious.

Q: Can I double the recipe? A: You can. Just use two loaf pans. Your baking time might be a bit longer.

See also [Rose Sangria](#)

Q: Is the icing optional? A: Of course. The bread is sweet and tasty without it. It is your choice.

Fun fact: Cranberries bounce when they are fresh!

Which tip will you try first?



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A Little Note From My Kitchen

I hope you love making this bread. It always makes my kitchen smell wonderful. I think of my family every time.

I would love to see your creation. Your beautiful loaf could help another baker. Sharing food connects us all.

Have you tried this recipe? Tag us on Pinterest!

Happy cooking!

—Elowen Thorn.

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Cooking Method:[Baking](#)



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Cuisine:[American](#)



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Difficulty: **Beginner**



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Prep time: **10 minutes**



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Cook time: **50 minutes**



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Rest time:



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Total time: **1 hour**



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Servings: **10 servings**



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Calories: **kcal**

Best Season: **Summer**

Description

This delicious recipe is quick, easy, and packed with flavor, perfect for

any meal. Follow our simple steps to create a crowd-pleasing dish everyone will love!

Ingredients

==== Cranberry Walnut Bread: ===

- 1 1/2 cups flour
- 2 teaspoons baking powder
- 1/2 teaspoon fine sea salt
- 3/4 cup sugar
- 1/3 cup vegetable oil
- 1/4 cup whole milk
- Zest from 1 orange (, reserve the orange juice for icing)
- 1 teaspoon vanilla extract
- 2 eggs
- 1 1/4 cups fresh or frozen (thawed) cranberries
- 1/3 cup candied walnuts (, coarsely chopped)

==== Orange Icing: ===

- 1 tablespoon orange juice
- 1 cup powdered sugar
- orange zest (, optional)

Instructions

1. Preheat the oven to 350°F. Grease a 8.5×4.5 with vegetable shortening or line parchment. Set aside.
2. Sift together the flour, baking powder and salt in a medium bowl,

set aside.

3. In a large mixing bowl or the bowl of a stand mixer fitted with a paddle attachment, mix together the sugar, vegetable oil, milk, orange zest, vanilla extract and eggs.
4. Add the flour in 2 increments, leaving about 2 tablespoons in the bowl.
5. Toss the cranberries in the remaining flour and then fold into the bread batter.
6. Fold in the candied walnuts.
7. Transfer the bread batter to the prepared loaf pan.
8. Bake for 50-55 minutes or until it is golden brown on top and passes the toothpick test. Loosely cover with a leaf of aluminum foil if it starts to brown too quickly.
9. Remove and allow to cool before inverting out of the bread pan. Set on a wire cooling rack with a rimmed baking sheet or piece of parchment underneath (to catch drips).

==== Orange Icing: ===

10. In a small bowl, whisk together the orange juice and powdered sugar. Allow to sit for 4-5 minutes to start to set.
11. Drizzle or pour over the bread, allowing the excess to drip off. Allow to sit for at least 30 minutes.
12. Use a serrated knife to cut slices.
13. If you've tried this recipe, please come back and let us know how it was in the comments or star ratings!

Keywords:Cranberry, Walnut, Bread, Quick Bread