



Orange Cranberry Quick Bread

Want a new tasty grain option for breakfast? Try this whole grain-rich quick bread that is full of orange flavor and cranberries.

AGES: 3–18 years

PREP TIME: 45 minutes

COOK TIME: 55 minutes

CACFP CREDITING INFORMATION

⅓ cup fruit

1¼ oz eq grains 

SOURCE

Team Nutrition CACFP Easy Recipe Project

TeamNutrition.USDA.gov

INGREDIENTS	25 SERVINGS		50 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
					<ol style="list-style-type: none"> 1 Wash hands with soap and water for at least 20 seconds.
Nonstick Cooking Spray		1 spray		2 sprays	<ol style="list-style-type: none"> 2 Preheat oven to 350 °F.
Cranberries, frozen, unsweetened or fresh*	1 lb 4 oz	1 qt + 1½ cups	2 lb 8 oz	2 qt + 3 cups	<ol style="list-style-type: none"> 3 Spray steam table pan (12" x 20" x 4") with nonstick cooking spray. For 25 servings, use 1 pan. For 50 servings, use 2 pans.
					<ol style="list-style-type: none"> 4 In a large bowl, combine cranberries and sugar. Toss and set aside. For 25 servings, toss with ½ cup sugar. For 50 servings, toss with 1 cup sugar.

INGREDIENTS	25 SERVINGS		50 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Sugar, granulated	10½ oz	1½ cups	1 lb 5 oz	3 cups	
Whole-wheat flour	1 lb 2 oz	1 qt + ¼ cup	2 lb 2 oz	2 qt + ½ cup	5 In a large bowl, combine flour, remaining sugar, baking powder, baking soda, and salt. Stir with a fork.
Baking powder		1 tsp		2 tsp	
Baking soda		1 tsp		2 tsp	
Salt, table		½ tsp		1 tsp	
Eggs, fresh, large, whole		4		8	6 In a separate large bowl, combine eggs, applesauce, and orange extract. Whisk until well-blended. Wash hands after touching uncooked eggs.
Applesauce, unsweetened	13½ oz	1½ cup	1 lb 11oz	3 cups	
Orange extract		3 Tbsp		¼ cup + 2 Tbsp	
					7 Add wet ingredients to the dry ingredients and stir. Do not over-mix.
					8 With a rubber spatula, fold the coated cranberries into the dough.
					9 Pour dough into steam table pan, and bake for 50–55 minutes.
					10 Cut into pieces. For 25 servings , cut pan into 25 even pieces. For 50 servings , cut each pan into 25 even pieces.
					11 Serve 1 piece.

*See Marketing Guide



NUTRITION INFORMATION

1 piece Orange Cranberry Quick Bread

Nutrients	Amount
Calories	149
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Total Fat	2 g
Saturated Fat	0 g
Cholesterol	27 mg
Sodium	131 mg
Total Carbohydrate	31 g
Dietary Fiber	3 g
Total Sugars	15 g
Includes Added Sugars	N/A
Protein	4 g
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Vitamin D	N/A
Calcium	26 mg
Iron	1 mg
Potassium	N/A

N/A = Data not available

NOTES

- **Contains eggs and wheat (flour).**
- To verify bread is done, insert a wooden toothpick into the center of the bread. If wet batter sticks to the toothpick, the bread needs more baking time.
- The  symbol indicates the recipe is whole grain-rich.
- Creditable grains contribution calculated using the Recipe Analysis Workbook, Method C.

YIELD/VOLUME

25 Servings	50 Servings
Weight: 4 lb 8 oz	Weight: 9 lb 1 oz
Yield: 25 pieces	Yield: 50 pieces

***MARKETING GUIDE**

Food as Purchased for:	25 Servings	50 Servings
Cranberries, fresh	1 lb 3½	2 lb 7 oz

