

Easy Cranberry Bread

adapted from [Everyday Food](#)

makes 1 loaf

- 2 cups cranberries, chopped
- 2 tablespoons white sugar
- 2 cups all-purpose flour
- 1 cup packed light-brown sugar
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1 teaspoon salt
- 4 tablespoons unsalted butter, melted
- 1 large egg, lightly beaten
- 3/4 cup buttermilk
- 1 tablespoon lemon or orange zest (optional)

Preheat oven to 350 degrees. Butter and flour a 4 x 8 inch bread pan.

Chop the cranberries and sprinkle with white sugar. Set aside.

Whisk the flour, brown sugar, baking powder, baking soda, and salt in a large bowl. In a separate bowl, whisk the buttermilk, egg, and butter.

Mix the milk mixture into the flour mixture until just combined. It will be thick. Fold in the cranberries and zest if you are using it.

Press bread dough into the prepared pan. Smooth out the top with a spatula. Bake for 1 hour and 15 minutes, until a toothpick poked in the center comes out clean.

Cool on a rack 10 minutes, slice and serve.