

Orange and Cranberry Loaf

Ingredients

100 g dried cranberries, 100 ml orange juice

225 g margarine, 200 g caster sugar, 3 eggs

250 g plain flour, $1\frac{1}{2}$ tsp baking powder, pinch of salt, $\frac{1}{4}$ tsp cinnamon ground

1 orange zest, 120 g fat free yogurt

For the drizzle

100 g icing sugar, 2 tbsp orange juice from the soaked cranberries

2 tbsp dried cranberries, Strips of orange peel

Method

Add 100g dried cranberries to a bowl with 100ml orange juice. Cover and allow to soak for one hour.

Preheat the oven to 170°C (fan assisted 190°C non fan) and line a 2lb loaf tin

Cream 225g margarine and 200g caster sugar together for a couple of minutes until pale and fluffy

Add in 3 eggs one at a time mixing after each addition

Add in 250g plain flour, $1\frac{1}{2}$ tsp baking powder, a pinch of salt, $\frac{1}{4}$ tsp cinnamon and zest of 1 orange and mix until completed combined

Add in 120g yogurt and the soaked cranberries reserving the juice they have been soaking in. Mix until just combined

Pour the cake mix into the lined tin and level.

Bake in the oven for 55-60 minutes until golden brown and a cocktail stick comes out clean



Allow to cool in the tin for 15 minutes or so before turning out onto a wire rack to cool completely

Once the cake is completely cool, make the drizzle by mixing 2 tbsp orange juice that the cranberries were soaked in and 100g icing sugar

Drizzle across the cake and sprinkle with orange zest and 2 tbsp dried cranberries