



HOW TO MAKE SWEET ORANGE BREAD

Moist, sweet, and citrusy - everything you want in a good orange bread recipe.

INGREDIENTS

Prep Time: 15 minutes

Cook Time: 25-30 minutes

Servings: 10

For the bread:

1/2 cup (113 g) softened butter

1 cup (200 g) granulated sugar

2 large eggs

3 tablespoons (17 g) orange zest

1/2 cups (4 oz) orange juice

2 cups (240 g) all purpose flour

2 teaspoons baking powder

1/2 teaspoon salt

For the glaze:

1 3/4 cup (200 g) confectioners sugar

1/4 cup (2 oz) orange juice

1 tablespoon (6 g) orange zest

DIRECTIONS

1. Preheat oven to 350 degrees. Grease 4 mini loaf pans (5.5x3 inches) with butter. Set aside.

2. Turn on your scale and place empty measuring bowl on scale. Press the "tare" button to subtract the weight of the scale. Dump granulated sugar into bowl until scale reads, "200 g". Set aside. Do the same measuring process for the orange zest (17 g), flour (240 g), and confectioner's sugar (200 g).

3. In a large mixing bowl, dump in your measured granulated sugar and butter. Beat until well combined. Add one egg in at a time, beating between each one. Beat in orange zest and orange juice until combined. (The mixture will be lumpy and slightly separated due to the acidity of the orange juice.) Set aside.

4. In a separate medium-sized bowl, sift together the measured flour, salt, and baking powder. Gradually add flour mixture into egg mixture, whisking as you add it in. Whisk together until batter is thick and creamy.

5. Using a rubber spatula, spoon dough into prepared bread loaf pans, smoothing out the tops with the back of the spatula.

6. Bake for 25-30 minutes, or until the tops have cracked slightly. Allow loaves to cool completely.

7. While bread is cooling, prepare the glaze by whisking the confectioners sugar, orange juice, and orange zest together in a medium-sized bowl. Once bread has cooled, generously brush glaze on top of bread. Allow glaze to set and harden. Serve with butter, orange marmalade, or on its own. Enjoy!

***Note: Rather than making four mini loaves, you can make one large loaf in a 9x5x3inch bread pan, and bake for 55-60 minutes.