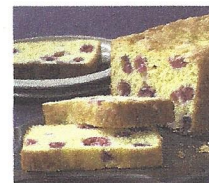


Select Print Size for Cranberry Orange Cornbread

MyPanera[®]

Cranberry Orange Cornbread

Prep Time: **10 minutes** | Cook Time: **35 minutes** | Servings: **10**



INGREDIENTS

- 1 navel orange
- 2 large eggs
- 1/2 cup low-fat buttermilk
- 1/4 cup canola oil
- 1/4 cup sugar
- 1/4 cup brown sugar
- 1/2 teaspoon salt
- 4 teaspoons baking powder
- 3/4 cup yellow cornmeal (stone-ground is best)
- 1 1/4 cups all-purpose flour
- 1 cup fresh cranberries

DIRECTIONS

1. Heat oven to 375°F. Coat an 8-inch-by-4-inch loaf pan with cooking spray.
2. Grate zest from 1/2 of the orange into a large bowl. Cut the orange in half and squeeze in all of the juice. Whisk in eggs, buttermilk, oil, sugar, brown sugar, and salt until blended. Scatter baking powder over the top, and let stand until foamy, about 3 minutes.
3. Stir together cornmeal, flour, and cranberries, and add them to the wet ingredients, stirring just until batter is almost free of lumps.
4. Spoon into prepared pan and bake until a toothpick inserted in the center comes out clean, 35 to 40 minutes. Cool on a rack.

TIP: If you don't have fresh cranberries, use blueberries or raspberries instead.

Nutritional info

Per Slice: 211 calories, 4 g protein, 33 g carbohydrate, 7 g fat, 43 mg cholesterol, 342 mg sodium, 1 g dietary fiber