

## Low-Fat Glazed Cranberry Mini Loaves

### Ingredients:

500 ml flour  
250 ml sugar  
5 ml baking powder  
2 ml baking soda  
2 ml salt  
15 ml orange zest  
250 ml fresh or frozen cranberries  
1 egg  
30 ml vegetable oil  
210 ml orange juice  
10 ml vanilla

### Glaze:

250 ml icing sugar  
30 ml milk  
5 ml vanilla

### Directions:

1. Preheat oven to 350 F.
2. Set oven racks to second lowest position.
3. Grease 2 mini loaf pans
4. Wash cranberries and chop coarsely.
5. In a large bowl combine flour, sugar, baking powder, baking soda, salt and orange zest. Then mix in the cranberries.
6. In a small bowl whisk together the egg, oil, orange juice and vanilla.
7. Add to the dry ingredients. Mix until **JUST** combined. The batter should appear lumpy.
8. Pour equally into 2 mini loaf pans.
9. Bake for 30 to 35 minutes.
10. Cool loaves
11. Whisk together glaze ingredients, it should be smooth and fairly thick.
12. Drizzle over the top of the 2 loaves.