



## *Kitchen Cheat Sheet: Cranberry Bread*

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### *Tips and Time Savers*

- Toss cranberries in a little flour to keep them from sinking to the bottom of the batter.
- Let your cranberry pecan bread cool completely before adding the glaze or storing it.
- Make this Ocean Spray cranberry nut bread recipe 2 days in advance, leaving the glaze off until just before serving.
- Most bread recipes are done baking when they register 200°F using an instant-read thermometer but you can also insert a toothpick in the center. If it comes out with just a few crumbs clinging to it it's done.
- You can use dried cranberries if you want - just soak one cup in the orange juice for 30 minutes or so before making the bread.
- For mini cranberry bread loaves, pour the mixture into muffin tins or mini loaf pans and bake at 350F for about 20 minutes. Oven temperatures can vary so begin checking at 15 minutes.
- If you're going to freeze the bread leave the glaze off. Slice it and freeze it with parchment paper between the slices. You'll be able to remove just a slice or two at a time rather than having to thaw the whole loaf.
- Buy cranberries when they are in season then put the entire bag of fresh cranberries in the freezer to use as desired all year long.

### *Variations*

- Cut the cranberries in half instead of chopping them up. It gives a bigger blast of that tart cranberry flavor and makes for a more festive bread.
- Try substituting chopped macadamia nuts for the pecans.
- Add 1 cup white chocolate chips.
- Add 1 cup milk chocolate chips.
- Use lemon juice and lemon zest instead of orange.
- Use a vanilla glaze.
- Try using half brown sugar and half granulated sugar.
- Just leave the glaze off and dust the cooled bread with powdered sugar.
- Use walnuts instead of pecans for the classic cranberry walnut bread. I just happen to like pecans better!

### *Storage*

Wrap this cranberry nut bread tightly with plastic wrap and store it at room temperature for up to 3 days.

You can also freeze it for up to 3 months. Wait until it is completely cooled and then wrap it in plastic wrap, then aluminum foil.

## FAQs

### **Can I use frozen cranberries instead of fresh?**

Absolutely. Toss 'em in straight from the freezer—no thawing, no drama. Santa approves, and frozen cranberries even help keep the batter cold, which gives you a beautifully tender crumb.

### **Do dried cranberries work in this recipe?**

Yes—but soak them in the orange juice for about 20–30 minutes first. Otherwise they'll suck up all the moisture in your loaf like your Aunt Linda at Christmas dinner.

### **Can I make this cranberry bread ahead of time?**

This bread was born for make-ahead season. It actually tastes better the next day, and it freezes beautifully if you want a stash of holiday baked goods ready for unexpected company.

### **How do I keep the cranberries from sinking to the bottom?**

Give them a quick toss in a tablespoon of flour before folding them in. It's not foolproof, but it's the closest thing to cranberry crowd control we've got.

### **Can I leave out the nuts?**

Sure can. The loaf won't pout. Just replace the pecans with more cranberries, white chocolate chips, or nothing at all—it'll still come out moist and gorgeous.

### **Is this the original Ocean Spray cranberry bread recipe?**

Yes—this is the iconic bag recipe with a tiny bit of Restless Chipotle glamour. Same nostalgia, same holiday magic, slightly better flavor.

### **Can I bake this in mini loaf pans or muffin tins?**

Yes! Mini loaves or muffins bake in about 18–22 minutes at 350°F. Start checking early because ovens love to keep secrets.

### **How do I know when the bread is done?**

When a toothpick comes out with a few clingy crumbs—or when it hits about 200°F inside if you're using an instant-read thermometer. Anything past that, and you're flirting with dryness.

### **Why is my glaze sliding off the bread?**

Because the loaf was still warm. Let it cool completely before glazing or the icing will escape like it's late for a sleigh ride.

## *Nice to have*

### **As an Amazon Associate, I earn commission from qualifying purchases.**

If you want this cranberry bread to bake up with perfect golden edges and a tender, bakery-style crumb, this USA Pan loaf pan is the one you want in your kitchen. It's heavy-duty, truly nonstick, and bakes evenly every single time—no weird hot spots, no sticking, no cussing. I've used mine for years, and it's the kind of pan that makes you wonder why you ever put up with cheaper ones. [See it here](https://www.restlesschipotle.com/classic-cranberry-bread/)