



From the kitchen of  
**Providence Care Centers**

## Cranberry Orange Bread (Babka)

### Makes 8 servings



½ cup lukewarm water  
1 egg  
3 Tablespoons softened butter  
½ teaspoon vanilla extract  
2 ¼ cups King Arthur unbleached flour  
½ teaspoon salt  
2 Tablespoons granulated garlic  
2 Tablespoons nonfat dry milk  
1 ½ teaspoons instant yeast

### Filling

¼ cup orange juice  
½ cup light brown sugar, packed  
1 cup fresh cranberries  
½ cup dried cranberries  
1 Tablespoon melted butter  
1 teaspoon grated orange peel  
1 teaspoon cinnamon

### Directions

To make the dough combine all of the dough ingredients, mix and knead to make a smooth dough.

Place the dough in a lightly greased bowl, cover and allow it to rise until it has just about doubled, 60 to 90 minutes

While the dough is rising make the filling: combine the orange juice, brown sugar, and both cranberries in a small saucepan over medium low heat.

Cook the mixture, stirring occasionally until it begins to thicken to a jam like consistency, about 10 to 15 minutes.

Remove from the burner, stir in melted butter, orange peel and cinnamon.

(recipe continued)



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*continued*

Allow the mixture to cool to room temperature.

To shape the loaf: Transfer dough to a lightly greased work surface, and roll into a 12 x 14-inch rectangle

Spread the cranberry filling over the surface of the dough, leaving ½" border along the edge of one of the short sides.

Starting with the filling covered short edge, roll the dough up jelly roll style, sealing the edge.

Cut the log in half lengthwise to expose the filling. Place each side by side, filled sides up.

Keeping the filled sides up, twist or braid the two logs together, working from the center to each end.

Pinch the ends together, and place the twisted log in a lightly greased 9 x 5 loaf pan.

Cover the loaf and allow to rise for 45 to 60 minutes, until it has crowned ½" to 1" over the rim of the pan.

Bake in a 350° oven for 45-50 minutes, tenting it with foil about halfway through baking to prevent over browning, and a digital thermometer inserted into the center of the loaf will read 190° F or above.

Remove bread from the oven. For a softer crust, brush the top of the loaf with melted butter, if desired. After 10 minutes, remove bread from the pan and transfer to a rack to cool completely.

If desired you could drizzle icing made with ½ cup powdered sugar mixed with 1 Tablespoon milk over the bread.

*Recipe courtesy of King Arthur Flour*