

Cranberry Orange Sourdough Bread

Ingredients

- 113 g butter, melted (plus extra for pan)
- 110 g sugar (maple or coconut sugar)
- 2 large eggs (100 g out of shell)
- 1 tsp vanilla extract
- 1/4 tsp almond extract
- 120 g sourdough starter (active or discard)
- 80 g whole milk
- 80 g orange juice
- 6 drops Orange Vitality essential oil
- 1 drop Lemon Vitality essential oil
- 240 g all-purpose flour
- 1 tsp baking powder
- 1/2 tsp baking soda
- 100–110 g cranberries (fresh or frozen)

Instructions

Preheat oven to 350°F (175°C). Grease a loaf pan.

Whisk butter and sugar together. Add eggs, extracts, starter, milk, juice, and essential oils.

Mix dry ingredients separately, then gently fold into wet ingredients.

Fold in cranberries and pour batter into pan.

Bake 50–60 minutes until a toothpick comes out clean.

Cool completely before glazing.

Orange Glaze

- 120 g powdered sugar
- 30–45 g orange juice
- 1/4 tsp almond extract
- 2–3 drops Orange Vitality essential oil

Whisk glaze ingredients until smooth and drizzle over cooled loaf.