

Orange Quick Bread Brunch Tray



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- 1/4 cup water
- 1/4 cup dried cranberries
- 1 recipe Orange Quick Bread
- 3 tablespoons finely chopped pecans, divided
- 2 tablespoons miniature semi-sweet chocolate chips

In a microwave-safe bowl, heat water for 2 minutes. Remove water from microwave and add dried cranberries. Allow cranberries to sit for 10 minutes. Drain.

Prepare Orange Quick Bread recipe. Grease four 5 3/4 x 3 inch loaf pans. Evenly divide batter among four bowls.

Fill first loaf pan half full with plain batter. Set aside. Add 1 1/2 tablespoons finely chopped pecans to one portion of batter. Mix well. Fill second loaf pan half full. Set aside. Add rehydrated cranberries and remaining pecans to one portion of batter. Mix well. Fill third loaf pan half full. Set aside. Add chocolate chips to remaining batter. Mix well. Fill remaining loaf pan half full. Place all loaf pans on a baking sheet.

Bake at 350 degrees for 30 to 35 minutes, or until a toothpick inserted near the center comes out clean. Allow quick bread to sit for 10 minutes. Remove bread from pan and cool on a wire rack. Serve with Orange Cream Cheese Spread, if desired.

Makes 4 small loaves

Cook's Note: This recipe was tested in a 700 watt microwave oven with a turntable.