

Glazed Cranberry Orange Quick Bread

Set makes one quick bread.

Quick Bread	Glaze
1 Cranberry Orange Quick Bread Mix, prepare as directed on box	½ cup water or orange juice
	$^{1\!\!/_{\!\!4}}$ cup sugar
	1 tablespoon butter
	½ teaspoon Orange Oil
	1 teaspoon Vanilla Extract

Preheat oven to 350°F. Grease your Snowflake Cake Pan.

To make the cake: Pour prepared batter into the pan. Bake 35 to 40 minutes, or until cake springs back when lightly pressed and tester inserted in center comes out clean. Cool in pan for 15 minutes.

Tip cake onto a serving plate and cool to lukewarm before glazing.

To make the glaze: Heat water or orange juice, sugar, and butter together on stovetop or in microwave, stirring occasionally, until sugar dissolves and butter is melted. Stir in Orange Oil and vanilla, then brush over the cake until all the glaze is used.

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