



Glazed Orange & Yogurt Loaf

8 servings

1 hour 30 minutes

Ingredients

1/2 cup Cane Sugar
1/4 cup Brown Sugar
1 tbsp Orange Zest (divided)
3/4 cup Plain Greek Yogurt
1/2 cup Extra Virgin Olive Oil
2 Egg
1/2 cup Orange Juice (plus extra for glaze)
1 tsp Vanilla Extract
7 1/3 ozs Unbleached All Purpose Flour
2 tsps Baking Powder
1/2 tsp Baking Soda
1/2 tsp Sea Salt
1/2 cup Icing Sugar

Directions

- 1 Preheat the oven to 350°F (175°C). Line a loaf pan with parchment paper.
- 2 In a large bowl, combine the cane sugar, brown sugar, and 3/4 of the orange zest. Use your hands to rub the sugars into the zest until fully combined.
- 3 To the large bowl, add the yogurt, oil, egg, orange juice, and vanilla. Whisk until fully combined.
- 4 Add the flour, baking powder, baking soda, and salt. Stir until just combined. Pour into the prepared loaf pan. Transfer to the oven and bake for 50 to 55 minutes until cooked through, and a toothpick inserted comes out clean.
- 5 Place the loaf pan on a cooling rack and let it cool for 20 minutes.
- 6 In a small bowl, combine the icing sugar and remaining orange zest. Add the orange juice (one teaspoon at a time) and whisk with a fork until the desired glaze consistency is reached.
- 7 Remove the loaf from the pan and pour the glaze over the top. Slice, and enjoy!

Notes

Leftovers: Store in an airtight container on the counter for up to one day. Refrigerate for up to one week. Freeze for up to two months.

Serving Size: A standard 9 x 5 inch (23 x 13 cm) loaf pan was used to make eight servings. One serving is equal to one slice.

Less Sweet: Omit the glaze.