## **Orange Cream Cheese Bread**

## Ingredients

- 1 cream cheese (8 oz packages), softened
- 1/2 cup shortening
- 1 2/3 cups sugar
- 2 eggs
- 2 1/4 cups all purpose flour
- 1 tsp salt
- 1 tbsp baking powder
- 1 cup whole milk
- 1/2 cup chopped walnuts
- 2 tbsps grated orange peel
- 1/4 cup orange juice

## Instructions

- 1. Combine cream cheese and shortening. Cream well.
- 2. Gradually add sugar, beating until light and fluffy.
- 3. Add eggs one at a time, beating well after each addition.
- 4. Combine flour, baking powder and salt. add to creamed mixture alternating with milk, begining and ending with flour mixture, mixing well after each addition.
- 5. Stir in walnuts and orange peel.
- 6. Pour batter into 2 greased and floured 8 1/2 X 4 1/2 X 3 inch loaf pans.
- 7. Bake 375° for 55 minutes or until toothpick inserted into center comes out clean.
- 8. Let cool in pan 10 minutes. Then sprinkle orange juice over loaves. Remove to wire rack to finish cooling. Cool completely before slicing.



Summary Yield: 10

Prep Time: 1 hour Category: Desserts Cuisine: American

Tags: Orange cream cheese