**Clementine-Cranberry Quick Bread**

3/4 cup sugar
1/4 cup unsalted butter, softened
3 egg whites, lightly beaten
3/4 cup fresh squeezed and strained clementine juice, divided
1/4 cup buttermilk
3/4 cup sour cream (low fat is fine)
1 teaspoon pure vanilla extract
2 cups all-purpose *or* white whole wheat flour *or* whole wheat pastry flour
1 tablespoon clementine zest
1 teaspoon baking powder
1/4 teaspoon baking soda
1/4 teaspoon salt
1/3 cup dried cranberries, tossed in a teaspoon of flour
2 tablespoons powdered sugar

Preheat the oven to 350. Grease a large loaf pan.

In the bowl of a stand mixer, beat the butter and sugar together until light and fluffy. Add the egg whites, 1/2 cup juice (reserve the remaining 1/4 cup), buttermilk, sour cream and vanilla extract to the butter-sugar mixture and beat until combined.

In a separate medium-sized bowl, whisk together the flour, zest, baking powder, baking soda and salt. With the mixer running on low speed, slowly add the whisked dry ingredients. When the mixture is almost combined, add the cranberries. Beat until the wet and dry ingredients have just combined and the cranberries are distributed throughout the batter.

Pour the batter into the prepared loaf pan and use a rubber spatula or spoon to smooth the top. Bake for 60 to 65 minutes, or until the top of the loaf is golden brown and a tester inserted in the center of the loaf comes out clean.

Allow the loaf to cool in the pan for five to 10 minutes. Meanwhile, whisk the reserved 1/4 cup of juice and the powedered sugar. Remove the loaf from the pan and transfer to a baking sheet set over a piece of wax or parchment paper. Drizzle the sweetened clementine juice over the loaf; it will absorb quickly.

**Recipe via The Kitchen Sink**
*ourkitchensink.wordpress.com*