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.

Summary

Yield: 10
Prep Time: 1 hour
Category: Desserts
Cuisine: American
Tags: Orange cream cheese

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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.