

Candied Ginger Orange Spice Loaf

Poetry & Pies

prep time: 5 minutes

bake time: 45-60 minutes

total time: 1 hour, 5 minutes

servings: 8-10



Ingredients*

**See post for ingredient amounts if using a smaller pan*

for the loaf

- 2 $\frac{1}{3}$ cups (317g) all-purpose flour, spooned then leveled
- 2 $\frac{1}{4}$ teaspoons (9g) baking powder
- $\frac{3}{4}$ teaspoon (4g) salt
- 2 tablespoons (12g) grated orange zest
- 1 $\frac{1}{2}$ tablespoons (12g) cinnamon
- $\frac{3}{4}$ teaspoons (4g) ground ginger
- a couple dashes allspice
- a couple dashes ground cardamom
- 1 cup (200g) packed brown sugar
- $\frac{1}{2}$ cup (100g) sugar
- 6 tablespoons (84g) melted butter
- 6 tablespoons (84g) avocado or vegetable oil
- 1 cup (226g) full fat plain Greek yogurt or sour cream, room temperature
- $\frac{1}{2}$ cup (115g) fresh orange juice, room temperature
- 3 large eggs, room temperature
- 2 tablespoons (26g) chopped candied ginger

for the glaze

- 2 cups (400g) powdered sugar
- 2-4 tablespoons (28-57g) fresh orange juice (to your preferred consistency)
- optional: more chopped candied ginger, to decorate

Instructions

1. Preheat your oven to 350. Grease and flour a [9x5 loaf pan](#). (See notes in post for using an [8x4 pan](#).) Optionally, you can line it with [parchment paper](#), but it's not necessary.

2. Prep your ingredients by grating your orange zest, juicing your orange, melting your butter, and chopping your ginger.
3. Sift the flour, baking powder, salt, and spices together using a [fine mesh sieve](#). Whisk in both sugars and the orange zest, until the zest is fragrant. Set aside.
4. In another, larger bowl, whisk together your melted butter, oil, yogurt, and orange juice until well combined. Whisk in your eggs until well combined and completely smooth (this helps prevent scrambling the eggs).
5. Add the flour mixture and chopped candied ginger. Stir gently until fully combined. It should still have some lumps in it, partly from the chopped ginger and partly from the flour, but it shouldn't look separated, chunky, or dry in spots.
6. Pour into your prepared pan. Bake for 50-60 minutes, until golden/dark golden brown on top and a toothpick inserted in the middle comes out with some moist crumbs. Check early so it doesn't over bake. If it starts to brown too quickly, tent the pan loosely with foil. Let cool in pan at least 30 minutes or so, or completely in the pan.
7. While the loaf cools, make the glaze by whisking the powdered sugar and orange juice until smooth. You can adjust the ratios until you're happy with the consistency. I wanted a thicker glaze, which you can see in the above photos. A thinner glaze can be applied in layers as well, if desired. Pour over cooled (or slightly still warm) loaf, either in the pan or on a plate or cooling rack. Slice and serve.

Enjoy with your morning coffee! Store leftovers in an airtight container. This loaf is even better the second day, when the glaze has soaked into it and intensified the flavor!