



Tania Rebello

# Eats & Treats

BAHRAIN

to your heart's content



## Cranberry Orange Loaf with Orange Glaze

Bursting with zesty orange and jewel-like cranberries, this festive loaf brings the flavours of Christmas together in one irresistible bite. Moist, fragrant and beautifully tangy, it's the kind of bake that lights up the table and the season.

### INGREDIENTS:

- 1 cup fresh cranberries coated with 1/2 teaspoon flour 100 grams, reserve some for topping.

### DRY INGREDIENTS:

- 1 1/2 cups all-purpose flour
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt

### WET INGREDIENTS:

- 2 large eggs
- 3/4 cup castor sugar or granulated cane sugar
- 1/2 cup orange juice
- 1/3 cup vegetable oil
- 1 tablespoon orange zest 5 grams
- 1 teaspoon vanilla extract

### FOR THE ORANGE GLAZE:

- 1 cup icing sugar/confectioner's sugar
- 2-3 tablespoons orange juice add a tablespoon at a time
- 1 teaspoon orange zest
- 1 tablespoon melted butter



### INSTRUCTIONS:

- Grease a 9x5-inch loaf pan with oil or oil spray. Line it with parchment paper. Preheat the oven to 350° F/ 180° C.
- Add 1 cup cranberries in a bowl (reserve some for topping the batter). Coat cranberries with 1/2 teaspoon of all-purpose flour. Set aside.
- Sift all-purpose flour, baking powder, baking soda, and salt in a mixing bowl. Whisk well and set aside. Sift 2-3 times for a lighter and airy cake.
- In another mixing bowl, add eggs and castor sugar. Whisk until well blended.
- Add oil, orange juice, vanilla extract, and orange zest.
- Whisk until everything is well combined.
- Pour the wet ingredients into the dry ingredients. Mix just until combined and no more flour pockets are visible. Do not over mix, or you will end up with a pretty dense cake. A few lumps are okay in the batter.
- Add the coated cranberries to the batter and fold gently.
- Transfer the batter to a prepared pan. Smooth the surface using a spatula.
- Tap the pan to remove air bubbles. Top the batter with reserved cranberries.
- Bake at 350° F/ 180° C for about 55 to 60 minutes or until a toothpick inserted in the center comes out clean. Let the loaf cool in the pan for 10 minutes. Loosen the edges with a butter knife. Then transfer to a wire rack and let it cool down completely.
- In a mixing bowl, sift 1 cup icing sugar, add 1 tablespoon orange juice, 1 tablespoon melted butter, 1 teaspoon orange zest. Whisk well until you have a smooth and pourable consistency. Add around 2 tablespoons of orange juice to adjust the consistency.
- If it is too runny, add more icing sugar. If it is too thick, thin it out with a few teaspoons of orange juice.
- Decorate and serve this showstopper.

## Celebrate the Magic of Christmas at Gulf Hotel



This festive season, Gulf Hotel invites you to immerse yourself in the warmth and joy of Christmas with an array of exquisite culinary experiences and seasonal delights.

The celebrations begin on Christmas Eve, when the hotel transforms into a haven of festive elegance, offering a Christmas Eve Dinner featuring live cooking stations, carving counters, and a captivating holiday performance. Guests can savour a variety of carefully curated dishes while soaking in the seasonal ambience, making it a perfect prelude to the festive day ahead.

On Christmas Day, families can indulge in the Grand Christmas Brunch at the Gulf Convention Centre, enjoying a lavish feast of gourmet flavours and sweet indulgences. From live entertainment to fun activities for children, the brunch promises a heartwarming experience for guests of all ages, topped off by a special visit from Santa Claus. It's a celebration that captures the true spirit of the season, blending sumptuous dining with joyous memories.

Later that evening, Christmas Day Dinner continues the merriment with a lavish buffet of holiday favourites, complemented by live stations and joyful entertainment, ensuring a memorable dining experience for friends and families coming together to celebrate.

Adding a sweet touch to the festivities, Gulf Hotel's Festive Delights include Vanilla and Chocolate Bûches de Noël, Hazelnut Yule Rolls, and an assortment of Christmas-themed treats. Each creation is crafted to bring a sense of joy and indulgence to your holiday table.

This Christmas, Gulf Hotel promises more than a meal—it offers an enchanting celebration filled with flavour, festivity, and the magic of togetherness. Let the season sparkle as you create cherished memories over extraordinary food and festive cheer.

Contact for more information:  
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\*T&Cs Apply



### GRAND CHRISTMAS BRUNCH

Celebrate the joy of Christmas with a grand festive feast at the Gulf Convention Center.

Savor gourmet flavors, sweet indulgences, and live entertainment, with fun activities for kids and a special visit from Santa Claus.

25 December | 12:30 PM – 4 PM

Regular Prices: Adults BD 42 NET | Kids BD 21 NET

Prestige Club / NSA Members Prices: Adults BD 37 NET | Kids BD 18.5 NET

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