

Valencia Orange Refresher

ingredients

- orange juice
- lemon iced tea, prepared
- ice cubes
- sugar or Splenda



instructions

1. Pour 1 cup of ice in your favorite cup and then fill 3/4 of your cup with orange juice.
2. Fill the remaining 1/4 with lemon iced tea.
3. Add 1 teaspoon of sugar (or one packet of Splenda) into your drink and mix well.
4. Enjoy!

Orange Vanilla Iced Tea

ingredients

- Black tea
- Sugar
- Orange
- Vanilla extract
- Cinnamon
- Ice



instructions

1. Brew your tea as you like; in the meantime, slice your oranges and put them in a pitcher.
2. Add 1 teaspoon vanilla extract and a dash of cinnamon.
3. Add 1 cup of sugar to the tea while it is still hot.
4. Pour tea into pitcher and top off with water.
5. Serve over ice.

Five Cup Fruit Salad

ingredients

- Mini marshmallows
- Pineapple chunks
- Coconut flakes
- Mandarin oranges
- Sour cream or Greek yogurt



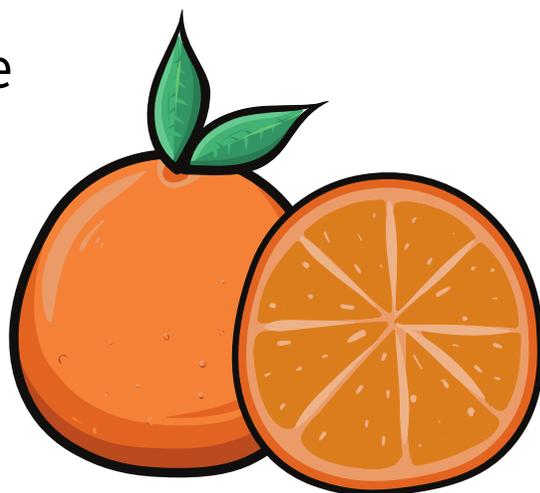
instructions

1. Drain a can of pineapple chunks, saving 1 tablespoon of juice.
2. Mix together 1 cup of each ingredient and the reserved pineapple juice.
3. Refrigerate for a few hours.
4. Serve and enjoy!

Orange Fluff Dessert

ingredients

- Small curd cottage cheese
- Orange Jell-O
- Mandarin oranges
- Cool Whip
- Mini marshmallows
- Chopped pecans



instructions

1. Combine 1 container of cottage cheese with an orange Jell-O packet. Stir well until mixed.
2. Add in well-drained can of mandarin oranges and a tub of Cool Whip. Stir.
3. Stir in the marshmallows and pecans.
4. Chill in the refrigerator for a few hours
5. Serve and enjoy!

Easy Orange Sherbet

ingredients

- 1 liter orange soda
- 7 oz. sweetened condensed milk



instructions

1. Combine the orange soda and sweetened condensed milk in a large bowl. Stir until milk is well incorporated.
2. If you're not using an ice cream maker, transfer mixture to a bread pan and freeze. After 1 hour, stir the mixture and place back in freezer. Repeat process every 2 hours, stirring at least twice before enjoying.

Cranberry Orange Bread

ingredients

For the Bread:

- 3/4 cup granulated sugar
- 1/3 cup milk (2%)
- 2 tablespoons freshly squeezed orange juice
- Zest of 1 orange
- 1/2 cup oil (canola or vegetable)
- 2 large eggs
- 1 teaspoon vanilla extract
- 2 cups all-purpose flour
- 2 teaspoons baking powder

- 1/4 teaspoon salt
- 2 cups frozen cranberries
- 1 tablespoon all-purpose flour

For the Glaze:

- 1 cup powdered sugar
- 2 tablespoons freshly squeezed orange juice
- Zest of 1 orange
- 1/2 teaspoon vanilla extract

instructions

1. Preheat oven to 350. Stir together the sugar, milk, orange juice, zest, oil, eggs and vanilla.
2. In a separate bowl, combine the flour, baking powder and salt. Combine the bowls and stir.
3. In a small bowl, toss the frozen cranberries with a tablespoon of flour to coat. Gently fold the cranberries into the batter.
4. Pour the bread batter into a greased 9"x5" bread pan. Bake at 350 for 55 mins.
5. Allow the bread to cool for 10 mins., then remove to a wire rack to cool completely.
6. To make the glaze, combine the powdered sugar, orange juice and zest, and vanilla extract in a small bowl. Mix until it is smooth. Once the bread is cool, spread the glaze on top of the bread. Slice and serve.