

Cherry Bread

This is a perfect Christmas quick bread.
It's flavor is absolute heaven and it's beautiful too.

Ingredients;

1 10 oz bottle of maraschino cherries

Milk

2 cups all-purpose flour

2 tsp baking powder

1/2 tsp salt

1/4 cup butter or margarine

1 cup firmly packed brown sugar

1 egg

1/2 cup chopped walnuts

Vanilla Icing

Preheat oven to 350 degrees F.

Grease and flour bread pans.

(Flouring is very important because this is like cake batter)

This recipe makes two regular loaves.

Drain cherry syrup into a measuring cup; set cherries aside to chop up later.

Add enough milk to the cherry syrup to measure 1 cup of liquid and set aside.

In a small bowl, combine flour, baking powder and salt and set aside.

In a large mixing bowl, cream butter or margarine and sugar; add egg and beat until light and fluffy.

On low speed, add dry ingredients and liquid alternately, scraping sides of bowl until well blended.

Fold in nuts and chopped up cherries.

Pour into prepared pans and back 45 to 50 minutes or until testing done (i.e., knife comes out clean from center of bread).

Cool in pans 10 minutes, then remove and cool on wire racks.

When cool drizzle with Vanilla Icing and serve.

Note: If you are at high altitude use only 1 1/2 tsp baking powder and add an extra 2 Tbsp of flour.