

Cherry Bread

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Once you try it, you may start serving this not-too-sweet cherry bread for regular breakfast.

Ingredients:

½ cup butter
¼ cup sugar
2 eggs
2 cups all-purpose flour
½ cup cherry juice
1 teaspoon vanilla extract
½ teaspoon salt
1 (10-ounce) jar Maraschino cherries, drained, chopped

Directions:

- 1) Preheat oven to 350°F. Grease and flour a bread loaf pan.
- 2) Beat butter, sugar, and eggs together in a medium bowl until fluffy. Add flour, juice, vanilla, and salt; mix on low until blended. Fold in cherries.
- 3) Pour batter into prepared loaf pan. Bake 60 minutes, until a toothpick inserted in the center of loaf comes out clean.