

## **CHERRY NUT BREAD\***

“Recipe by R. McClain”

### **Ingredients**

2 ½ cups flour  
1 cup sugar  
4 teaspoons baking powder  
1 teaspoon salt  
½ cup chopped nuts  
1 cup pitted sweet cherries  
1 ¼ cups milk  
1 egg  
¼ cup salad oil

### **Directions**

- In large bowl combine flour, sugar, baking powder and salt.
- Mix well
- Add walnuts and pitted and diced cherries
  
- In small bowl, blend milk, egg and oil.
- Pour over flour mixture
- Stir until all ingredients are moistened
  
- Use one large loaf pan or 2 small pans greased and floured
- Bake at 350 degrees for 60-70 minutes
- If using small pans reduce baking time
- Cool 10 minutes and turn out on rack

(Download PDF file to save or print)