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# Cherry Bread

*Bonnie Welch and Deanna White*

*Kitchen Keepsakes - Castle Rock, CO - 1989*

**3/4 cup sugar**  
**1/2 cup butter or margarine**  
**2 eggs**  
**1 teaspoon vanilla**  
**1/4 teaspoon almond extract**  
**2 cups flour**  
**1 teaspoon baking soda**  
**1/2 teaspoon salt**  
**1 cup buttermilk**  
**1 cup nuts (pecans or walnuts), chopped**  
**1 jar (10 ounce) maraschino cherries, chopped and juice reserved**  
**FROSTING**  
**1 cup powdered sugar**  
**3 teaspoons melted butter**  
**reserved Maraschino cherry juice**

In a bowl, cream the sugar, butter, eggs, vanilla and almond extract. Mix until fluffy.

In a bowl, mix the dry ingredients. Add the mixture alternately with the buttermilk, ending with the flour, to the creamed mixture. Stir in the chopped nuts and cherries. Pour the mixture into two greased loaf pans.

Bake at 350 degrees for 55 to 60 minutes.

Make the cherry frosting: In a bowl, combine the sugar and butter. Add the maraschino cherry juice until it is the right spreading consistency for icing. Add a little red food coloring, if desired.

When the bread is cool, frost with the cherry frosting..

(Particularly festive at holiday seasons.)

Yield: 2 small loaves

## **Breads, Muffins**

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*Per Serving (excluding unknown items): 3425 Calories; 119g Fat (30.9% calories from fat); 48g Protein; 548g Carbohydrate; 10g Dietary Fiber; 712mg Cholesterol; 3904mg Sodium. Exchanges: 12 1/2 Grain(Starch); 1 1/2 Lean Meat; 1 Non-Fat Milk; 21 1/2 Fat; 23 Other Carbohydrates.*