

Cream Cheese Cherry Nut Bread

Gladys Zaraya

Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)

1/2 cup butter or margarine
1 1/2 cups sugar
8 ounces cream cheese
4 eggs
2 1/2 teaspoons baking powder
2 cups flour
1 teaspoon vanilla
1 cup chopped nuts
1 cup maraschino cherries, drained and cut up

In a bowl, cream the margarine, sugar and eggs for 5 minutes.

Add the cream cheese and mix.

Add the baking powder, flour and vanilla. Mix for 2 minutes.

Lightly mix in the nuts and cherries.

Pour the batter into a tube pan.

Bake at 350 degrees for one hour.

(You can double the recipe to get three medium loaves of bread.)

Per Serving (excluding unknown items): 5159 Calories; 274g Fat (46.8% calories from fat); 93g Protein; 607g Carbohydrate; 24g Dietary Fiber; 1345mg Cholesterol; 3250mg Sodium. Exchanges: 14 1/2 Grain(Starch); 8 1/2 Lean Meat; 48 1/2 Fat; 25 1/2 Other Carbohydrates.