

# Almond Cherry Bread

written by The Recipe Exchange | November 14, 2017

## **Ingredients**

One 10 oz. jar maraschino cherries  
2 tbsp white all-purpose flour  
1 3/4 cup white all-purpose flour  
1 cup granulated sugar  
2 tsp baking powder  
1/4 tsp salt  
2 large eggs  
1/2 cup vegetable oil  
1/4 cup reserved cherry juice  
1 tsp almond extract  
1 tsp vanilla extract

## **Glaze**

1/4 cup reserved cherry juice  
1 tsp almond extract  
Approximately 1 1/2 cups+ confectioners' sugar

## **Directions**

Preheat oven to 350F. Spray two 8×4-inch loaf pans with floured cooking spray or lightly grease and flour the pans; set aside. Recipe may be baked in one 9×5 pan, as 4 mini loaves, or as muffins. Adjust baking time accordingly.\*\*

Remove cherries from jar and place on a cutting board. Blot with paper towel to dry slightly, then roughly chop them. Don't discard the cherry juice, you'll need it!

Sprinkle with 2 tablespoons flour (prevents them from sinking during baking) and toss to coat evenly. Set aside.

In a large mixing bowl, combine 1 3/4 cups flour, sugar, baking powder, and salt. Whisk together.

In a small mixing bowl, combine eggs, oil, all the cherry juice from the jar except 1/4 cup to be reserved for the glaze, almond and vanilla extracts. Whisk together.

Pour wet mixture over dry ingredients and stir to combine. Batter will be thick. Do not over-mix.

Lightly fold in the chopped cherries.

Pour batter into the prepared pans, smoothing the tops lightly with a spatula. Bake for about 40 minutes, or until bread is domed, set, springy to the touch, and a toothpick inserted in the center comes out clean, or with a few moist crumbs, but no batter. Allow bread to cool in pans on top of a wire rack for about 15 minutes before removing and allowing to finish cooling completely on rack. While bread cools, make the glaze.

## Glaze

In a medium bowl, combine 1/4 cup reserved cherry juice, almond extract, about 1 cup confectioners' sugar, and whisk to combine until smooth and satiny. Continue to add sugar until desired consistency is reached. Glaze the bread just before serving.