

Cherry Nut Bread

From Coral Weir

Ingredients

- 1/2 lb. oleo
- 2 cups sugar
- 2 eggs
- 1 large can milk
- 1/2 tsp vanilla or almond extract
- 1/2 tsp salt
- 2 tsp baking powder
- 3 cups flour
- 1 cup chopped walnuts
- 1 large jar maraschino cherries, chopped

Instructions

1. Combine oleo, sugar, eggs, milk, and vanilla or almond extract.
2. Add salt, baking powder, and flour; mix well.
3. Stir in chopped walnuts and chopped maraschino cherries.
4. Pour into 2 large loaf pans or 4 small loaf pans.
5. Bake at 350° for 40-60 minutes.

— Cherry Nut Bread — {Carol Weir}

1/2 lb. oleo

2 C. sugar

2 eggs

1 lg. can milk

1/2 tsp. vanilla or almond extract

1/2 tsp. salt

2 tps. B. pwd.

3 C. flour

1 C. nuts (chopped walnuts)

1 lg. jar maraschino cherries (chopped)

Bake 350° - 40-60 min.

2 lg. loaves or

4 small loaves.

