

Cherry Nut Eggnog Bread

Ingredients

- 1 1/4 cups dairy eggnog
- 6 tablespoons butter, melted
- 2 eggs
- 1 teaspoon vanilla extract
- 2 1/2 cups flour
- 3/4 cup sugar
- 1 tablespoon baking powder
- 1/2 teaspoon ground nutmeg
- 1/2 cup chopped walnuts
- 3/4 cup chopped candied red and green cherries

Directions

Preheat oven to 350°

Blend eggnog, butter, eggs and vanilla; mix well. In separate bowl, combine flour, sugar, baking powder and nutmeg; add to mixture. Mix just until all ingredients are moistened. Stir in walnuts and cherries.

Spoon into greased 9 x 5-inch loaf pan. Bake 45 to 50 minutes or until wooden toothpick inserted in the center comes out clean.

Cool in pan for 15 minutes; remove from pan, then cool completely on wire cooling rack. Store at room temperature tightly wrapped in plastic wrap.

