

# Cherry Pineapple Nut Bread

## Ingredients:

### Bread:

- 8 oz. container Paradise candied cherries and pineapple mix
- 1 1/4 cup granulated sugar
- 2 tbsp. unsalted butter melted or softened
- 1 large egg beaten
- 1/2 cup half-and-half or whole milk
- 1 tsp. almond extract
- 1 cup chopped pecans or walnuts
- 2 cups UNBLEACHED all-purpose flour (Bleached flour toughens baked goods)
- 2 tsp. baking powder
- 1/2 tsp. baking soda
- 1 tsp. sea salt

### Icing:

- 1 1/2 cups powdered sugar
- 1 tsp. cherry extract
- 2 tbsp. milk

## Directions:

### BREAD:

Wipe candied fruit with wet paper towels to remove excess syrup.

Set aside.

Whisk sugar, butter, egg, almond extract and half-and-half.

Add dry ingredients and nuts and stir to combine.

Gently add cherry pineapple mix.



Mixture will be thick.

Pour into a 9x5" greased and floured loaf pan, or three miniature loaf pans.

Bake a 9x5" loaf pan at 350° for 65 minutes or until a knife inserted in center comes out clean; bake miniature loaf pans about 50-60 minutes or until a toothpick inserted in center comes out clean.

Spread with cream cheese to serve.

ICING:

Whisk to combine and drizzle over bread.

## RECIPE NOTES

NOTE: This fruit mixture contains red and green cherries, and red, green and gold pineapple pieces.

NOTE: For miniature baking pans, bake approximately 55-60 minutes. Check with toothpick to see if it comes out clean before removing from oven.