

# Cherry Eggnog Tea Bread \*

*This festive, cherry-studded quick bread is the ultimate treat whether served for a brunch, an afternoon tea or a simple dessert.*

## Bread

- 3/4 cup maraschino cherries, chopped and well drained
- 2 1/4 cups all-purpose flour
- 1 1/2 teaspoons baking powder
- 3/4 teaspoon ground nutmeg
- 3/4 teaspoon salt
- 1 cup granulated sugar
- 3/4 cup butter or margarine, softened
- 3 eggs
- 1 cup eggnog

## Glaze

- 1/2 cup powdered sugar
- 3-4 teaspoons eggnog
- 1/4 cup toasted sliced natural almonds

1. Preheat oven to 325°F. Spray bottom only of **Stoneware Loaf Pan** with nonstick cooking spray. Chop maraschino cherries using **Food Chopper**. Place cherries on paper towels; pat dry.
2. In **Small Batter Bowl**, combine flour, baking powder, nutmeg and salt; set aside. In **Classic Batter Bowl**, beat granulated sugar and butter on high speed of electric mixer until mixture is light and fluffy.

3. On medium speed, add eggs, one at a time, beating until blended. Add one third of the flour mixture, beating on low speed just until combined. Beat in half of the eggnog. Add another one third of the flour mixture, the remaining eggnog, and then the remaining flour mixture, beating after each addition just until combined. Gently stir cherries into batter; pour batter into pan.
4. Bake 1 hour, 15 minutes to 1 hour, 20 minutes or until **Cake Tester** inserted in center comes out clean and top is golden brown. Cool in pan 5 minutes. Loosen sides of loaf; remove from pan to **Cooling Rack**. Cool completely.
5. For glaze, mix powdered sugar and eggnog until smooth; drizzle half of mixture over cooled loaf. Sprinkle evenly with almonds. Drizzle remaining glaze over almonds. Cut into slices using **Serrated Bread Knife**.

Yield: 12 servings

Nutrients per serving: Calories 340, Total Fat 15 g, Saturated Fat 9 g, Cholesterol 95 mg, Carbohydrate 47 g, Protein 5 g, Sodium 350 mg, Fiber less than 1 g  
Diabetic exchanges per serving: 2 starch, 1 fruit, 3 fat (3 carb)

Prep time: 25 minutes  
Bake time: 1 hour,  
15 minutes to 1 hour,  
20 minutes

## Cook's Tips

*To make well in advance, prepare tea bread as directed in Steps 1-4. Wrap securely; freeze up to 1 month. When ready to serve, thaw bread at room temperature; unwrap. Prepare glaze and drizzle over bread as recipe directs.*

*To toast almonds, place in **Small (8-in.) Sauté Pan** and heat over medium heat until light golden brown, stirring constantly. Remove nuts from pan and cool completely.*

*Celebrate the gift of friendship by giving a special homemade treat from your kitchen. Wrap the finished loaf in colorful cellophane and tie with a festive ribbon.*