

Cherry Nut Bread

I use this recipe when the sour cherries come into season.

1 pkg. (3 oz.) cream cheese, softened
2 Tb. sugar
1 Tb. flour
1 egg yolk

2 cups all-purpose flour
1/2 cup sugar
1/2 cup brown sugar
1 Tb. grated orange peel
1-1/2 tsp. baking powder
1/2 tsp. salt
1/4 cup shortening

1/2 cup orange juice
1 egg, slightly beaten

1/2 cup chopped walnuts
2 cups pitted fresh tart cherries, cut in half
OR

1 pkg. (16 oz.) frozen tart cherries,
thawed & drained



Beat cream cheese, 2 Tb. sugar, 1 Tb. flour and the egg yolk in small bowl until smooth.
Reserve.

Mix 2 cups flour, 1/2 cup sugar, the brown sugar, orange peel, baking powder and salt in large bowl; cut in shortening until mixture resembles coarse crumbs.

Stir in orange juice and 1 egg until flour is moistened; fold in nuts and cherries.

Spoon 2/3 of the cherry batter into a greased loaf pan; pour reserved cream cheese mixture over batter. Top with remaining cherry batter.

Bake at 350 degrees for 1-1/2 hours or until wooden pick inserted into center is withdrawn clean. Cool in pan 10 minutes, remove from pan.

Cool completely on wire rack.

Yield: 8 to 12 servings.