“Chocolate Cherry Quick Bread” Recipe
by Jack Deatherage, jr

based on recipe from: Great American Home Cooking (quick breads & muffins- card #28)

Ingredients

- 3 cups all-purpose flour, plus 1 TBS in reserve
- 1 TBS baking powder
- 1 tsp salt
- 1/2 tsp cinnamon, ground
- 1/2 cup (1 stick) butter, room temperature
- 1/2 sugar, cane (granulated)
- 1/2 cup dark brown sugar, firmly packed
- 2 eggs, large (room temperature)
- 1 cup milk (room temperature)
- 1 cup coarsely chopped, or not, dried cherries
- 1/2 oz bittersweet chocolate chips
- 1 1/2 oz semisweet chocolate chips

Preparation

1. Grease and sugar a 9" x 5" loaf pan (Make sure the greasing gets into the corners as well as the flat surfaces, and the sugar coats everywhere the batter will touch. This makes for easier releasing later.)

2. Preheat the oven at 375F. Place the oven rack at mid level, or lower if there are two mid levels.

3. In a medium bowl- scoop and sweep 3 cups of flour. Add baking powder, salt and cinnamon. mix with a fork or whisk to combine. Set aside.

4. In a 5 quart KitchenAid mixing bowl, or equivalent, beat together on medium speed: butter and sugars until light and fluffy. Beat in eggs and then milk. Add flour blend 1/2 cup at a time- beating in at low speed.

5. In a small bowl- add chopped cherries to TBS of flour and toss to coat. Then add chocolate chips and toss to coat. Fold into batter and scrape batter into loaf pan.

6. Set the loaf pan on the middle rack and bake for 45 minutes. Remove pan from oven and check for doneness with a wooden toothpick. The toothpick should come out clean after being inserted in the center of the cake. If batter clings to the pick give the pan a turn and put back in the oven for another 10 minutes. Then toothpick test again. If pick is clean set the pan on a wire rack for 5 minutes to cool before gently sliding a plastic knife or thin spatula around the edges to loosen the bread before turning the pan over to remove the loaf. Let the bread cool on the rack until it reaches room temperature.

Tips

- (The first trial left a loaf that did not slice well. It's more a crumble cake than a bread. I used cold eggs and milk because the recipe didn't mention room temps! This recipe is a correction I will trial next time)
• someone asks for more chocolate and cherries.)