

Pumpkin Bread With Dried Cherries

The typical add in to pumpkin baked goods is cranberries, but Stoneridge Montmorency dried cherries add a complimentary sweetness instead of the sour cranberry addition. A slice for breakfast or with an afternoon cup of tea, this is a cozy treat to get you in the spirit of fall and the upcoming holiday season.

2 cups all-purpose flour
1/2 teaspoon salt
1 teaspoon baking soda
1/2 teaspoon baking powder
1/2 teaspoon ground cloves
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1-1/2 sticks (3/4 cup) butter, softened
2 cups sugar
2 large eggs
1 15-oz can 100% pure pumpkin
1/2 cup Stoneridge Orchards dried cherries

1. Preheat the oven to 325°F. Spray two 8 x 4-inch loaf pans with nonstick cooking spray and line with parchment paper for easy removal.
2. In a medium bowl, combine the flour, salt, baking soda, baking powder, cloves, cinnamon, and nutmeg. Whisk until well combined; set aside.

3. In a large bowl of an electric mixer, beat the butter and sugar until just blended. Add the eggs one at a time, beating well after each addition. Continue beating until light and fluffy, a few minutes. Beat in the pumpkin. Add the flour mixture and mix on low speed until combined. Gently stir in the dried cherries evenly distributing them into the batter.
4. Pour the batter into the prepared pans, dividing evenly, and bake for 55 minutes, or until a cake tester inserted into the center comes out clean. Let the loaves cool in the pans for about 10 minutes, then turn out onto a wire rack to cool completely.

