

# ***2023 ADULT CHALLENGE RECIPE***

## ***DRIED CHERRY ALMOND BREAD***

1½ cups boiling water  
2 bags (5.5 oz. each) dried cherries  
1 cup packed brown sugar  
½ cup butter, softened  
2 eggs  
½ teaspoon almond extract  
1¾ cups all-purpose flour  
1½ teaspoons baking powder  
½ teaspoon salt  
1½ cups slivered almonds

### ***Glaze:***

½ cup confectioners' sugar  
¼ teaspoon almond extract  
1 to 2 teaspoons milk

In medium bowl, pour boiling water over cherries; let stand 20 minutes. Drain. Pat dry with paper towels. Heat oven to 325 degrees. Spray 9x5 inch loaf pan with baking spray with flour.

In large bowl, beat brown sugar and softened butter with electric mixer on medium speed until well mixed. Beat in eggs and ½ teaspoon almond extract. Stir in flour, baking powder and salt just until dry ingredients are moistened. Stir in cherries and almonds. Pour into pan.

Bake 1 hour 10 minutes to 1 hour 20 minutes or until toothpick inserted in center comes out clean and top is dark golden brown. Cool 10 minutes on cooling rack. Loosen sides of loaf from pan; remove from pan, and place top side up on cooling rack. Cool completely, about 1 hour.

In small bowl, mix glaze ingredients until smooth. Drizzle over cooled bread.