

Walnut and Candied Cherry Loaf

Ingredients:

- 1 1/2 cups all-purpose flour, plus 2 tablespoons
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1 cup Greek yogurt, or 14% sour cream
- 1 cup granulated sugar
- 3 large eggs
- 1/3 cup milk
- 1/2 teaspoon vanilla extract
- 1/2 cup canola oil
- 1 1/2 cup candied cherries
- 1 cup whole walnuts, toasted and cooled

Directions:

Start by preheating your oven to 350 degrees F.

Lightly grease a loaf pan and for extra security and ease of removing the loaf from the pan after baking, line the loaf pan with parchment paper.

Sift together 1 1/2 cups flour, baking powder, and salt into a large bowl.

In a second bowl, whisk together the yogurt, sugar, eggs, milk, vanilla extract, and canola oil.

Slowly whisk the dry ingredients into the wet ingredients.

Mix the walnuts and candied cherries with the remaining two tablespoons of flour and fold them very gently into the batter.

Pour the batter into the prepared pan and bake for about 50 minutes, or until a toothpick inserted into the center of the loaf comes out clean.

Once baked, remove the loaf from the oven and allow it to rest in the loaf pan for 10-15 minutes before turning it out onto a cooling rack to finish cooling.

Notes

Never fill a loaf pan more than 3/4 full! Depending on the size of your loaf pan, you may have leftover batter. If that is the case, coat muffin tins with non-stick cooking spray and fill as many muffin tin cavities as possible with the batter – again, only 3/4 full! Keep in mind that muffins take less time to bake, so check them at the 20-minute mark.

