



CHERRY BANANA BREAD **(Makes 1 loaf, about 16 slices)**

1 (10-ounce) jar maraschino cherries
1/3 cup butter or margarine, softened
2/3 cup firmly packed brown sugar
2 eggs
1 3/4 cups Heckers or Ceresota Unbleached Flour
2 teaspoons baking powder
1/2 teaspoon salt
1 cup mashed ripe bananas
1/2 cup chopped macadamia nuts or walnuts

Drain maraschino cherries, reserving 2 tablespoons juice. Coarsely chop cherries; set aside.

Put butter, brown sugar, eggs and reserved cherry juice in a large mixing bowl. Mix on medium speed with an electric mixer 3 to 4 minutes, or until well mixed. Combine flour, baking powder and salt; add to butter mixture alternately with mashed bananas, beginning and ending with flour mixture.

Stir in cherries and nuts. Lightly spray a 9x5x3-inch baking pan with non-stick cooking spray. Spread batter evenly in pan.

Bake in preheated 350-degree oven 1 hour, or until golden brown and wooden pick inserted near center comes out clean. Remove from pan; let cool on wire rack. Wrap in plastic wrap or store in a tightly covered container.