

CHERRY ALMOND OAT BREAD (from savynaturalista.com)

1 $\frac{3}{4}$ cups flour

$\frac{1}{2}$ cup rolled oats

1 $\frac{1}{2}$ tsp. baking powder

$\frac{1}{4}$ tsp. salt

$\frac{1}{2}$ tsp vanilla extract

1 $\frac{1}{4}$ tsp. almond extract

2 cups fresh cherries pitted and diced in blender finely

$\frac{3}{4}$ cup butter

$\frac{3}{4}$ cup honey

$\frac{1}{4}$ cup organic sugar

2 large eggs

Recipe Directions: Preheat oven to 350. Lightly grease a 9*5 loaf pan. In large bowl combine flour, baking powder, rolled oats powder and salt. In another bowl beat eggs, butter, sugar, honey and extracts. Once creamy add to flour mixture. Stir until just moistened. Fold fresh cherries into batter until mixed, place batter into grease pan. Bake in preheated oven for 40 to 60 minutes, or until a toothpick inserted into center of the loaf comes out clean. Let cool in pan for 10 minutes before removing to a wire rack to cool completely, before slicing.