



Cherry-Almond Bread with Amaretto Glaze

 Vegetarian

READY IN



45 min.

SERVINGS



12

CALORIES



743 kcal

BREAD

Ingredients

- ☐ 2 teaspoons almond extract
- ☐ 1 cup almonds chopped
- ☐ 6 tbsp amaretto
- ☐ 1 tablespoon double-acting baking powder
- ☐ 1.5 cups cherries dried halved
- ☐ 4 eggs
- ☐ 4 cups flour all-purpose
- ☐ 1 cup milk

- ☐ 2 cups powdered sugar
- ☐ 0.5 teaspoon salt
- ☐ 1 cup cup heavy whipping cream sour
- ☐ 1.5 cups sugar
- ☐ 1.5 cups butter unsalted softened plus more for buttering pan

Equipment

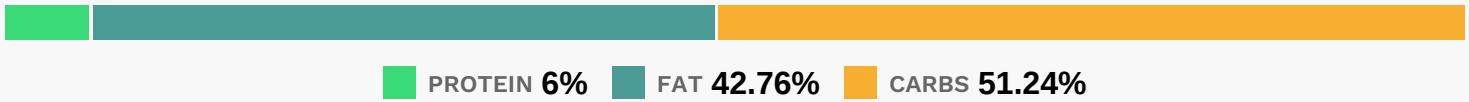
- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ whisk
- ☐ wire rack
- ☐ blender
- ☐ loaf pan
- ☐ toothpicks
- ☐ skewers

Directions

- ☐ Preheat oven to 33
- ☐ Butter two 6-cup-capacity loaf pans (or, if making the mini loaves, butter six 2-cup-capacity pans).
- ☐ With an electric or standing mixer on medium speed, cream butter and sugar together in a large bowl until pale and fluffy, about 3 minutes.
- ☐ Add eggs one at a time, mixing well after each.
- ☐ Add milk, sour cream, and vanilla; mix until blended.
- ☐ In a separate bowl, whisk together flour, baking powder, and salt.
- ☐ Add flour mixture, cherries, and almonds to wet ingredients and mix just until dry ingredients are absorbed; do not overmix.
- ☐ Pour batter into prepared loaf pans.

- ☐
- Bake until a toothpick inserted in centers of breads comes out clean, 70 to 75 minutes for large loaves and 60 minutes for mini loaves.
- ☐
- Meanwhile, in a small bowl, whisk together powdered sugar and 6 tbsp. Amaretto. Glaze should have consistency of thick maple syrup or corn syrup. If it is too thick, thin with an additional tbsp. of Amaretto.
- ☐
- Let loaves cool in pans for 10 minutes, then remove and transfer to a cooling rack set over a large baking sheet. With a thin skewer or long toothpick, poke deep holes in tops of loaves.
- ☐
- Drizzle with Amaretto glaze so that it coats the top, runs down the sides, and seeps through the holes.
- ☐
- Let loaves cool completely, then slice and serve, or wrap and freeze (see Notes).

Nutrition Facts



Properties

Glycemic Index:23.76, Glycemic Load:41.18, Inflammation Score:-8, Nutrition Score:14.585652142115%

Flavonoids

Cyanidin: 0.29mg, Cyanidin: 0.29mg, Cyanidin: 0.29mg, Cyanidin: 0.29mg Catechin: 0.15mg, Catechin: 0.15mg, Catechin: 0.15mg, Catechin: 0.15mg Epigallocatechin: 0.31mg, Epigallocatechin: 0.31mg, Epigallocatechin: 0.31mg, Epigallocatechin: 0.31mg Epicatechin: 0.07mg, Epicatechin: 0.07mg, Epicatechin: 0.07mg, Epicatechin: 0.07mg Eriodictyol: 0.03mg, Eriodictyol: 0.03mg, Eriodictyol: 0.03mg, Eriodictyol: 0.03mg Naringenin: 0.05mg, Naringenin: 0.05mg, Naringenin: 0.05mg, Naringenin: 0.05mg Isorhamnetin: 0.31mg, Isorhamnetin: 0.31mg, Isorhamnetin: 0.31mg, Isorhamnetin: 0.31mg Kaempferol: 0.05mg, Kaempferol: 0.05mg, Kaempferol: 0.05mg, Kaempferol: 0.05mg Quercetin: 0.04mg, Quercetin: 0.04mg, Quercetin: 0.04mg, Quercetin: 0.04mg

Nutrients (% of daily need)

Calories: 743.02kcal (37.15%), Fat: 35.24g (54.21%), Saturated Fat: 17.87g (111.71%), Carbohydrates: 95.02g (31.67%), Net Carbohydrates: 90.97g (33.08%), Sugar: 57.19g (63.54%), Cholesterol: 129.31mg (43.1%), Sodium: 245.2mg (10.66%), Alcohol: 2.18g (100%), Alcohol %: 1.34% (100%), Protein: 11.13g (22.26%), Selenium: 20.79µg (29.7%), Vitamin A: 1478.64IU (29.57%), Vitamin B2: 0.49mg (28.75%), Manganese: 0.57mg (28.48%), Vitamin E: 3.97mg (26.47%), Vitamin B1: 0.37mg (24.96%), Folate: 90.39µg (22.6%), Phosphorus: 195.67mg (19.57%), Calcium: 170.75mg (17.08%), Iron: 3.04mg (16.87%), Fiber: 4.04g (16.17%), Vitamin B3: 2.97mg (14.84%), Magnesium: 48.6mg (12.15%), Copper: 0.21mg (10.42%), Zinc: 1.03mg (6.88%), Vitamin B5: 0.63mg (6.35%), Vitamin D: 0.94µg (6.28%), Potassium: 217.8mg (6.22%), Vitamin B12: 0.33µg (5.48%), Vitamin B6: 0.08mg (4.04%), Vitamin K: 2.5µg (2.38%)