

Fleischmann's
YeastOur
ProductsBread
MachinesOur Favorite
RecipesTips, Terms and
TroubleshootingPublications
Programs

Bread Machine Recipes

Quick Breads

A Change of Pace

Healthy and Hearty

Sweet Breads, Coffee Cakes

Holiday Specials

Just for Kids

Dried Cherry-Almond Bread

1-POUND LOAF

3/4 cup

1 tablespoon

1

3/4 teaspoon

2 cups

1/3 cup

1/4 cup

1 tablespoon

1 1/2 teaspoons

INGREDIENTS

milk

butter or margarine

large egg

salt

bread flour

dried tart red cherries or

dried cranberries

slivered almonds, toasted

(see How to Toast Nuts tip below)

sugar

FLEISCHMANN'S Bread Machine Yeast

1 1/2-POUND LOAF

1 cup plus 2 tablespoons

1 tablespoon

1

1 teaspoon

3 cups

1/2 cup

1/3 cup

4 teaspoons

2 teaspoons



Use the 1-pound recipe if your machine pan holds 10 cups or less of water. Add ingredients to bread machine pan in the order suggested by manufacturer, adding dried tart red cherries and almonds with flour. Recommended cycle: Basic/white bread cycle; light or medium/normal color setting.

Nutrition Information

Nutrition information per serving (1/12 of 1 1/2-lb. recipe): calories 194; total fat 4 g; saturated fat 1 g; cholesterol 22 mg; sodium 223 mg; total carbohydrate 32 g; dietary fiber 2 g; protein 7 g.

How to Toast Nuts: Toasting nuts brings out their full flavor and helps keep them crisp in breads. Spread the chopped nuts in a shallow baking pan large enough to accommodate a single layer. Bake the nuts at 350°F for 5 to 15 minutes or until lightly toasted, stirring several times and checking often. Be sure to cool the nuts before adding to the bread machine.

For more helpful tips, visit our [Tips, Terms and Troubleshooting](#) section.