

RECIPE

Cherry Nut Bread with Nutella®

1 h 15 min



INGREDIENTS

for 1 loaf

- 2 ½ cups flour
- 1 cup buttermilk
- ¼ cup maraschino cherry juice
- ½ cup sugar
- ½ cup packed brown sugar
- ¼ cup soft butter
- 2 eggs
- 3 teaspoons baking powder
- ½ teaspoon baking soda
- ½ teaspoon salt
- 1 cup chopped walnuts
- 6-8 tbsp Nutella® hazelnut spread, 1 tbsp per slice of bread



To prepare this delicious recipe, 1 tbsp of Nutella® per person is enough to enjoy!

METHOD

- 1 In a large bowl, mix all ingredients except the cherries, beat well, scrape, and mix again.
- 2 Add the cherries and mix well.
- 3 Place mix in a greased bread pan and bake at 350 degrees F. for 60-70 minutes.
- 4 Store for at least 8 hours before slicing.
- 5 Once cool, cut your bread into slices and spread a tablespoon of Nutella® on each slice.