

## Cherry Cinnamon Bread

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3/4	cup	milk
2	tablespoons	butter
1/2	cup	dried cherries, chopped
1/2	cup	rolled oats
1/4	cup	brown sugar
1	teaspoon	salt
1	tablespoon	cinnamon
1/4	cup	water, lukewarm
1/2	tablespoon	brown sugar
1/2	tablespoon	active dry yeast
2-1/2 to 3	cups	flour



- 1 In a saucepan or microwaveable bowl, heat the milk and butter until just hot (about 120° F). Add the dried cherries, rolled oats, 1/4 cup of brown sugar, salt and cinnamon. Stir it all together and let it cool.
- 2 In another bowl, mix warm water and 1/2 tablespoon of brown sugar. Add yeast and let it stand until you start to see bubbles forming (about 5 minutes).
- 3 When the milk/oat/cherry mixture has cooled down to about 80° F (lukewarm), combine it into the yeast mixture. Start adding flour one cup at a time.
- 4 Knead for 8 minutes until dough is smooth and elastic.
- 5 Put the dough into a greased bowl, cover with plastic, and let rise for about 1-1/2 to 2 hours until the dough is doubled.
- 6 Punch down the dough and shape into a loaf. Place in a lightly greased 8-1/2 x 4-1/2 pan and let rise until doubled (about 1 hour).
- 7 Preheat oven to 375°F. Bake for 30 to 35 minutes.
- 8 Remove from pan and cool on a rack.

Yield: 1 loaf

### Source

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Source: King Arthur Flour