

Classic Cherry Bread with Almond Glaze: A Summer Sweet You'll Love

Classic Cherry Bread: A Sweet, Fruity Loaf That Tastes Like Summer



OVEN
350°F

TIME
60 min

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INGREDIENTS

For the Bread:

- 3/4 cup sugar
- 1/2 cup whole milk
- 1/2 cup oil
- 1 egg
- 1 teaspoon pure vanilla extract
- 1 teaspoon almond extract
- 2 cups flour
- 2 teaspoons baking powder
- 1/4 teaspoon salt
- 3 cups maraschino cherries, halved

For the Glaze:

- 1 cup powdered sugar
- 1 teaspoon vanilla extract
- 2 tablespoons melted unsalted sweet cream butter
- 1/3 cup maraschino cherry juice

DIRECTIONS

- 1.** Prep the Oven and Pan: Preheat oven to 350°F (175°C). Spray a 9x5-inch loaf pan with non-stick spray or line with parchment.
- 2.** Mix Wet Ingredients: In a large mixing bowl or stand mixer, combine sugar, milk, oil, egg, vanilla, and almond extract. Beat until smooth.
- 3.** Add Dry Ingredients: In a separate bowl, whisk flour, baking powder, and salt. Gradually mix into the wet mixture until just combined.
- 4.** Fold in Cherries: Gently stir in the halved maraschino cherries using a spatula.
- 5.** Bake: Pour the batter into the prepared pan and smooth the top. Bake for 55-60 minutes, or until a toothpick comes out clean.
- 6.** Cool: Let the bread cool in the pan for 20 minutes, then transfer to a wire rack to cool completely.
- 7.** Glaze: Mix powdered sugar, almond and vanilla extracts, butter, and cherry juice until smooth. Drizzle over the cooled loaf and let it set.

SWAPS & NOTES

and Swaps Oil : Use canola, vegetable, or even melted coconut oil.

Milk : Any milk works-whole, 2%, or even almond milk.

Cherries : Rinse and dry well before chopping to avoid coloring the batter too much.

Add-ins : Fold in some chopped nuts or mini chocolate chips for extra fun.

TIPS FOR SUCCESS

Drain and pat dry the cherries to prevent bleeding into the batter.

Don't overmix -just stir until combined for a soft crumb.

Use room temperature ingredients for even mixing.

Let the glaze set before slicing for the best presentation.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/classic-cherry-bread-with-almond-glaze-a-summer-sweet-youll-love/>