

Orange-Banana-Cherry Bread

This is a tasty bread that has a nice blend of fruit. I added the dried tart cherries to give it additional color and citrus tang. The best source of dried tart cherries is By the Pound in Ann Arbor. The dried cherries I've found in Charleston are sweetened and too dry. I bring ten pounds with me each year.



Let me know if you'd like to try a sample of the real deal from Michigan. Original recipe from Jenny Craig,

Ingredients:

- 2 1/4 cup Flour
- 1 Tbsp. baking powder
- 1/4 Tsp. Salt
- 1/2 cup sugar
- 1/3 cup tart dried cherries
- 2 Bananas
- 1 large or 2 small navel oranges
- 1 egg

- 1/2 cup unsweetened applesauce
- 5 Tablespoons oil

Equipment:

- Loaf pan
- Zester
- Baking pan
- Non-stick spray
- Sieve
- Cooling rack

Orange Banana-Cherry Bread:

☑	Direction	Time (min)	
	Preheat the oven to 375 degrees		
	Combine 2 1/4 cups flour, 1 Tbsp. baking powder, 1/4 tsp. salt, and 1/2 cup sugar in a mixing bowl with a whisk or spoon.	2	
	Cut the 2 bananas in half length-wise and then cut into 1/2 " pieces	1	
	Stir the banana pieces and 1/3 cup dried cherries into the dry mix to coat.	1	
	Use a zester to cut strips of orange peel from the orange(s) into the dry mix.	1	
	Cut the orange in half. With a large spoon, scrape out juice and pulp and strain out seeds. Place juice and pulp in a half cup measure. Add water if necessary to make 1/2 cup of liquid and pulp	2	11
	Add the egg, 1/2 cup applesauce, and 5 Tbsp. oil to the juice and mix with a whisk or spoon.	1	
	Pour the liquid into the dry batter and mix. It should be a sticky but moist batter. Add water or flour if needed to adjust texture.	1	
	Spray the loaf pan with oil to prevent sticking	1	
	Transfer the batter to the pan and bake. Test with a toothpick for doneness.		50
	Remove the pan from the oven and turn the bread out on a cooling rack. Allow to cool	15	
	Total	1 hr 16 min	