

#### Brown Butter Cherry Almond Breakfast Loaf

Yield: one loaf

##### Ingredients:

* 2 cups all-purpose flour
* Slightly rounded 3/4 cup granulated sugar
* 2 tsp. non aluminum baking powder
* ½ tsp. fine sea salt
* ¾ cup dried tart cherries
* ¾ cup of 2% milk
* 1 large egg
* 1 stick unsalted butter, melted, browned and cooled (see [coconut bread](http://www.myglobalkitchens.com/2014/05/comforting-brown-butter-coconut-dessert-bread/%22%20%5Co%20%22Coconut%20Bread%22%20%5Ct%20%22_blank) for instructions)
* 1 tsp. almond extract
* ½ Tbsp granulated sugar for the topping

##### Instructions:

Preheat an oven to 350°F. Lightly grease an 8-by-4-inch loaf pan. Line the bottom with a rectangle of parchment and respray the parchment-lined bottom.

In a large bowl, whisk together the flour, sugar, baking powder and salt. Add the cherries and toss to coat them evenly. This helps distribute the dried fruit throughout the bread.

In another bowl, whisk together the milk, eggs, cooled butter and almond extract. Add the milk mixture to the flour mixture and stir until barely combined. Do not overmix.

Pour this batter into the prepared pan. Even out the top with a spatula and sprinkle the top with a half tablespoon of granulated sugar.

Bake in the middle rack of your oven until the top of the loaf is golden brown and a toothpick inserted into the center comes out clean, 50-55 minutes.  Transfer the pan to a wire rack and let it cool for ten minutes. Turn the loaf out onto a cooling rack and let it cool completely before serving (although I love it a bit warmed).

When cooled, I cut the loaf in half and freeze part for later in the week so it will be uber fresh.