

# Our State eats

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## Chocolate Chip Cherry Bread

Yield: 10 servings.

- 1½ cups plus 2 tablespoons all-purpose flour, divided**
- ¾ teaspoon baking powder**
- ¾ teaspoon kosher salt**
- 1¾ sticks unsalted butter, at room temperature**
- 1 cup granulated sugar**
- 3 eggs plus 1 egg yolk, at room temperature**
- 2 teaspoons vanilla extract**
- ½ cup sour cream, at room temperature**
- 1 cup fresh or frozen pitted cherries, halved**
- 1 cup dark chocolate chips**

Preheat oven to 350°. Prepare a 9 x 5-inch loaf pan with cooking spray.

In a medium bowl, whisk together 1½ cups flour, baking powder, and salt; set aside.

In a separate bowl, use an electric mixer on medium speed to beat butter until smooth. Add sugar and beat until light and fluffy, about 3 minutes, stopping the mixer halfway through to scrape down the sides of the bowl. Add eggs and egg yolk one at a time and beat on low speed until just combined. Add vanilla and mix on low until blended.

Increase mixer to medium speed and add flour mixture in three additions, alternating with sour cream, beginning and ending with flour. Beat until combined.



In a small bowl, add cherries and 2 tablespoons of flour, and toss. Using a rubber spatula, fold cherries and chocolate chips into the batter. Transfer batter to prepared pan and smooth the top, spreading evenly to all corners.

Bake for 1 hour and 10 to 15 minutes or until a toothpick inserted into the center of the bread comes out clean.

Transfer pan to a wire rack and let cool for 15 minutes. Remove bread from pan and let cool for another 20 to 30 minutes before slicing and serving.

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