

Sticky Cherry-Ginger Loaf

By Hope Dewey

ingredients:

- 1 cup all-purpose flour
- 1 tsp. baking powder
- ¼ tsp. salt
- 3 tsp. dried ground ginger
- ½ stick butter
- ¼ cup brown sugar
- 8 tab. cane syrup
- 2 eggs
- ½ cup milk
- 4 oz. dried cherries, chopped

directions:

- Preheat oven to 350 degrees. Grease and line a 2 lb. loaf pan.
- Combine the flour, salt, baking powder, ginger and cherries.
- Separately melt the butter and combine with sugar and syrup.
- Add the butter mixture to the flour mixture.
- Separately combine the eggs and milk and whisk.
- Combine the egg mixture and flour mixture.
- Pour the batter into the greased and lined pan. Bake for 45 minutes or until a knife comes out clean.