

## BROWN'S BEST HOLIDAY NUT BREAD

1 c Brown's Best green split peas, cooked, drained, reserve 1/4 c liquid

\*Cool slightly and place peas & 1/4 c liquid in blender to puree. Cool completely.

2 c pea puree

3/4 c margarine

1 1/4 c white sugar

1 1/4 c brown sugar

4 eggs

2/3 c water

3 1/3 c sifted flour

1 c chopped nuts

1 tsp salt

1/2 tsp baking powder

2 tsp soda

1 tsp cinnamon

1/2 tsp cloves

1/2 tsp nutmeg

2/3 c maraschino cherries, cut

Cream margarine and the sugars. Add eggs, one at a time, beating well. Add puree and water. Gradually add dry ingredients which have been sifted together. Blend in nut meats and cherries. Pour into 2 well-buttered loaf pans. Bake at 350 degrees for 70 minutes. Serve warm with pats of butter, or slice then and serve with cream cheese.