



FRUIT COCKTAIL BREAD

- 8 Ounces Cream Cheese, Softened
- 1 Cup Butter
- 1 1/2 Cups Sugar
- 1 1/2 Teaspoons Vanilla
- 4 Eggs
- 2 1/4 Cups Flour
- 1 1/2 Teaspoons Baking Powder
- 17 Ounce Can Fruit Cocktail, Drained
- 1/2 Cup Chopped Nuts

DIRECTIONS

1. Line 2 loaf pans with aluminum foil, leaving a 1/2 inch collar around the edges.
2. Grease bottom and sides of foil.
3. Blend cream cheese, butter, sugar and vanilla.
4. Add eggs one at a time, mixing well after each addition.
5. Gradually add flour and baking powder.
6. Fold in fruit and nuts.
7. Divide batter between prepared pans.
8. Bake in a 325 degree oven for 1 hour.
9. Cool in pans for 10 minutes.