

Fairy Cherry Chip Loaf  
325° 1 hour  
from Becky Cunningham, a zinnia fairy

3 eggs  
1 C. sugar  
1 ½ C. flour  
1 ½ t. baking powder  
¼ t. salt  
6 oz. semi-sweet chocolate chips (½ normal size pkg.)  
1 C. pecan halves  
1 C. walnut halves  
1 – 8oz. pkg. chopped dates  
1 – 10oz. jar maraschino cherries with all of the juice

In large bowl, beat eggs. Then add sugar and mix.

In large separate bowl combine flour, baking powder, and salt. Mix together.  
Add chocolate chips, nuts, dates, and maraschino cherries with all of the juice.  
Mixture will be somewhat dry.

Add the contents of the second bowl to the eggs and sugar mixture. Stir well.  
The mixture will be very thick and chunky.

Spread into 2 – 9 x 5 x 3 greased loaf pans. Bake at 325° for 1 hour.