**Black and White Bread**

**White:**

1 ¾ cups AP flour

1 ¼ tsp. baking powder

½ tsp. salt

½ cup butter

¾ cup sugar

2 eggs

1 ½ tsp. vanilla extract

¼ cup milk

1 ½ cups chopped cherries

**Black:**

1 ½ cups AP flour

¾ cups sugar

¼ cup cocoa powder

1 tsp. baking powder

½ tsp. salt

1 ¼ tsp. baking soda

1 ½ cups vanilla yogurt

½ cup oil

2 eggs

**INSTRUCTIONS**

**White:**

1. Preheat oven to convection 375º.
2. Sift together flour, baking powder, and salt.
3. Fit the Kitchenaid with the paddle attachment. Cream together the butter and sugar.
4. Add the eggs and vanilla, mix on low speed until the eggs are incorporated.
5. Add the milk and the cherries and mix in on low.
6. Add in the sifted flour and mix until moist.

**Black:**

1. Sift together flour, sugar, cocoa powder, baking soda, salt, and baking powder in a large bowl.
2. In a separate bowl, mix together yogurt, oil, and eggs.
3. Sit the wet mixture into the dry mixture until it is moistened.

**Assembly:**

1. Spray 3 small loaf pans.
2. Put 1/3 of the White mix in the bottom of each pan.
3. Put 1/3 of the Black mix on top of each pan.
4. Swirl them together with a small spatula or spoon.
5. Bake for 30-35 minutes, or until they pass the toothpick test.
6. Enjoy.