



3. In a large bowl of an electric mixer, beat the butter and sugar until just blended. Add the eggs one at a time, beating well after each addition. Continue beating until light and fluffy, a few minutes. Beat in the pumpkin. Add the flour mixture and mix on low speed until combined. Gently stir in the dried cherries evenly distributing them into the batter.
4. Pour the batter into the prepared pans, dividing evenly, and bake for 55 minutes, or until a cake tester inserted into the center comes out clean. Let the loaves cool in the pans for about 10 minutes, then turn out onto a wire rack to cool completely.