

Strawberry Bread

Ingredients:

2 cups Fresh Strawberries
3 ½ cups All-Purpose Flour
2 cups Sugar, *plus a bit extra for sweetening the strawberries*
1 Tbs. Cinnamon
1 tsp Salt
1 tsp Baking Soda
1 ¼ cups Vegetable Oil
4 Eggs, *beaten*
Turbinado Sugar, *for topping*

Directions:

1. Preheat oven to 350°F. Butter and flour two 9 x 5 inch loaf pans.
2. Slice & chop the strawberries, and place in medium-sized bowl. Sprinkle lightly with sugar and set aside while preparing bread mixture.
3. Combine flour, sugar, cinnamon, salt and baking soda in large bowl; mix well. Blend oil and eggs into strawberries. Add strawberry mixture to flour mixture, blending until dry ingredients are just moistened. Divide batter between the two pans. Sprinkle desired amount of turbinado sugar on top.
4. Bake for 60-65 minutes, or until tester inserted comes out clean. Let cool in pans on wire rack for 10 minutes. Turn loaves out, and cool completely.



Metrics:

Difficulty: Easy

Yield: 2 loaves

Prep Time: 20 Minutes

Cooking Time: 1 hour