

FRESH STRAWBERRY BREAD

- 1/2 cup (1 stick) butter
- 1 cup sugar
- 1/2 teaspoon almond or vanilla extract
- 2 eggs, separated
- 2 cup flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 cup fresh strawberries

Preheat the oven to 350 degrees F. Lightly grease or spray a 9 x 5 - inch glass loaf pan. Line with greased or sprayed wax paper. (*I used two mini-loaf metal pans.*)

In a large mixing bowl, cream together the butter, sugar, and almond extract.

Beat in the egg yolks, one at a time, mixing until light and fluffy.

Sift the flour, baking powder, and baking soda into the creamed mixture. Mix well.

Stir in the strawberries. (*I sliced the berries and then cut the slices in half.*)

In a small mixing bowl, beat the egg whites until stiff. Fold in the strawberry mixture.

Pour into the prepared pan. (*Divide batter evenly between the two mini-pans.*)

Bake for 50 to 60 minutes for the large loaf and about 45 minutes for the mini-loaves. Test doneness with a toothpick.

Cool for 15 minutes in the pan before removing, then cool on a wire rack to let the bread completely cool before slicing.