

Strawberry Bread

3 cups flour
2 cups granulated sugar
1 tsp baking soda
1 tsp cinnamon
4 well beaten eggs
1 1/4 cup vegetable or canola oil
1/2 tsp red food coloring
*2 (10 oz) pkg of frozen strawberries, chopped (reserve 1/2 cup juice)
3/4 cup chopped pecans (optional)

Preheat oven to 350. Spray and grease two loaf pans. Mix all dry ingredients in a large mixing bowl. Make a well in dry ingredients; add eggs, nuts, oil, food color and chopped strawberries. Mix all together except the reserved 1/2 cup juice. Pour into the two prepared loaf pans. Bake at 350 for 50 - 60 minutes - or until tester comes out clean. Run a knife around edge of pan and invert onto a platter. While cooling, mix some or all of the reserved juice with powdered sugar to achieve a glaze-like texture. Spoon over the warm bread. Enjoy!

*I could only find a 15 oz container of strawberries - turned out great!

Susan

You Go Girl!

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