

Strawberry Bread

Based on the recipe from Penzey's Spices

Ingredients

1 1/2 cups fresh strawberries
1 cup sugar, divided (*not pictured*)
1 1/2 cups flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1/4 teaspoon salt
1 teaspoon cinnamon
2 eggs
1/2 teaspoon vanilla extract
1/2 cup butter, melted but cooled

Wash, hull and slice strawberries. Place in a non-metallic bowl and add up to 1/2 cup sugar. (*I used 2 Tablespoons since my strawberries were so sweet. Add at least some sugar to pull out the juices.*)

In a large mixing bowl, whisk together remaining 1/2 cup sugar, flour, baking powder, baking soda, salt and cinnamon.

In another bowl, beat the eggs until foamy then add vanilla extract. Add cooled melted butter, whisking constantly to temper eggs (*this prevents the heat from the melted butter from turning your eggs into scrambled*). Stir in the strawberries.

Combine the two mixtures, blending until dry ingredients are combined and moistened.

Scrape batter into a lightly grease loaf pan. Bake at 350 degrees F for 60-70 minutes, until a toothpick inserted in the center comes out clean. Remove the pan and cool on wire rack for 20 minutes.

Then remove loaf from pan and cool completely.

Makes 1 loaf.

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