

From Gayle, the Farm-Chick's Kitchen

Banana-Strawberry Bread

1 stick (1/2cup) butter, melted
3 eggs
½ cup milk
1 cup sugar
4 tsp baking powder
½ tsp salt
3 cups flour
½ pint fresh strawberries, chopped
3-4 thinly sliced bananas
½ cup chopped nuts (optional)
Cinnamon/sugar sprinkle mix (optional)

You can use a mixer, but I just use a large bowl and wooden spoon to mix this sweet bread. In a large bowl, melt the butter, then add eggs and mix well. Add sugar, milk, baking powder and salt. Mix well, then add in flour. The dough will be sticky and sort lumpy. Then add in the bananas, then add strawberries. (and nuts if you want). Sometimes, I will add in blueberries too or substitute blueberries for the strawberries. In 2 loaf size bread pans, grease and divide mixture evenly into each pan. Then I sprinkle on a cinnamon/sugar mixture over the top of the bread. (cinnamon/sugar is about ½ cup white sugar and about 1 tsp of cinnamon). Bake at 350 for about 55-60 minutes or until a toothpick in the center comes out clean. This freezes well and is one of my favorites, so I hope you enjoy it.