

SWEET VALENTINE'S DAY

STRAWBERRY BREAD

By: Simply Creative Chef Rob Scott

Ingredients: Yields 1 loaf

For the bread:

$\frac{3}{4}$ cup granulated sugar

$\frac{1}{2}$ cup milk

$\frac{1}{2}$ cup vegetable oil

1 large egg

1 $\frac{1}{2}$ teaspoon vanilla extract (or almond extract)

2 cups all-purpose flour

2 teaspoons baking powder (use 1 teaspoon baking powder and $\frac{1}{2}$ teaspoon baking soda if you like a higher bread)

$\frac{1}{4}$ teaspoon salt

2 cups diced strawberries

2 tablespoons all-purpose flour

For the glaze:

$\frac{1}{2}$ cup powdered sugar

$\frac{1}{2}$ teaspoon vanilla extract

1 tablespoon heavy cream or milk

$\frac{3}{4}$ teaspoon strawberry preserves

$\frac{1}{2}$ teaspoon cinnamon

Directions:

- Preheat the oven to 350 degrees F

- In a medium bowl, stir together the sugar, milk, oil, egg, and vanilla
- In a separate bowl, combine the flour, baking powder, and salt
- Add the dry ingredients to the wet ingredients and stir until just combined
- In a small bowl, toss together the strawberries and the 2 tablespoons of flour to coat the strawberries
- Fold the floured strawberries gently into the batter
- Pour the bread batter into a greased 9x5 bread pan
- Bake at 350 degrees F for 50-55 minutes (a toothpick inserted in the center of the bread should come out clean)
- Allow the bread to cool for 10 minutes then remove to a wire rack to cool completely
- To make the glaze, combine the powdered sugar, vanilla, strawberry preserves and cinnamon in a small bowl and mix until smooth
- Once the bread is cool, spread the glaze on top of the bread, slice and serve