

Strawberry Bread by Lynn's Recipes



Click on the picture above to watch my video demonstration of this recipe.

A super, simple, delicious fruit bread. Good for breakfast or a snack with coffee or tea in the afternoon.

Ingredients:

- 3 cups all purpose flour
- ½ teaspoon salt
- ½ teaspoon baking soda
- 1 teaspoon ground cinnamon
- 1-1/4 cups cooking oil
- 2 cups granulated sugar
- 3 eggs
- 2-10 ounce packages of frozen strawberries, thawed and drained
- 1 cup chopped pecans, optional

Mix all of the dry ingredients together. In another bowl, mix sugar, oil, and eggs. Add the dry ingredients to the wet ingredients and mix well with a spoon. Add strawberries and pecans. Mix well. Pour or spoon into 2 loaf pans that have been sprayed with cooking spray. Bake in a preheated 350° oven for 1 hour, or until a cake tester comes out clean when inserted into the middle of the bread. Let cool for 10 minutes in pans before turning out to finish cooling.

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