

Strawberry Bread

1¼ C vegetable oil

4 eggs

20 oz fresh strawberries (sliced) or
unsweetened frozen strawberries, thawed
and undrained

3 C flour

1 t baking soda

1 t salt

1½ t cinnamon

2 C sugar

1½ C chopped pecans, optional



Beat oil and eggs until fluffy. Add strawberries and mix well. Combine dry ingredients and add to egg mixture. Mix well. Stir in nuts if using. Pour batter into two greased loaf pans. Bake at 325 degrees for 1 hour and 15 minutes.

Suggestions: Layer cream cheese between two slices of bread for a sweet treat. This bread freezes well, so enjoy one now and wrap the other in plastic wrap and foil for freezing.

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