

Strawberry Bread



Servings: 12

2 cups all-purpose flour, plus 1 tablespoon

1 cup sugar

1 teaspoon baking powder

1/2 teaspoon salt

2 large eggs

1/2 cup milk

1/2 cup olive oil

1 tablespoon lemon juice

2 teaspoons vanilla extract

1 1/2 cups strawberries, diced

In a bowl mix together 2 cups all-purpose flour, sugar, baking powder, and salt.

Mix in eggs, milk, olive oil, lemon juice, and vanilla extract. Mix until combined.

In small bowl mix strawberries with 1 tablespoon of all-purpose flour. Reserving 1/4 cup of strawberries for the top of the bread.

Fold in the strawberries, mixing until combined.

Pour the batter into an 9-inch loaf pan sprayed with non-stick cooking spray. Place the reserved strawberries on top.

Bake in a 350°F oven for 70-75 minutes or until a toothpick inserted in the centre comes out clean.

Cool the bread in the pan for 30 minutes before removing.

Slice & Serve

Per Serving (excluding unknown items): 250 Calories; 10g Fat (37.3% calories from fat); 4g Protein; 36g Carbohydrate; 1g Dietary Fiber; 32mg Cholesterol; 144mg Sodium; 19g Total Sugars; trace Vitamin D; 53mg Calcium; 1mg Iron; 95mg Potassium; 93mg Phosphorus. Exchanges: .