



Carol's Strawberry Bread

Ingredients

- 3 cups flour
- 1 teaspoon salt
- 1 teaspoon baking soda
- 1 tablespoon cinnamon
- 2 cups sugar
- 4 well beaten eggs
- 1 1/4 cups vegetable oil
- 1 1/2 cups pecans
- 2 cups frozen strawberries, in small pieces

Instructions

1. **Preheat your oven** to 350°F. Grease and flour two loaf pans, making sure to coat the bottom and sides evenly.
2. **Sift the dry ingredients.** In a large mixing bowl, sift together the flour, salt, baking soda, and cinnamon. This step is important—it aerates the flour and distributes the leavening agents evenly.
3. **Combine dry ingredients.** Stir the sifted ingredients together to combine well.
4. **Add the sugar.** Stir the sugar into the dry ingredients until well combined.
5. **Make a well.** Create a well in the center of the dry ingredients. This is where the magic happens.
6. **Add the wet ingredients.** Pour the well-beaten eggs and vegetable oil into the center well.

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7. **Begin combining.** Stir gently until the wet mixture and dry mixture begin to combine. Don't overmix—you want a rustic, tender crumb, not a tough one.
8. **Add the strawberries.** Add the frozen strawberries (in small pieces) to the batter. Using a wire whisk, combine all the ingredients together. The whisk helps distribute the strawberries evenly throughout the batter without overworking it.
9. **Fold in the pecans.** Pour in the pecans and stir gently to combine. The pecans add texture, richness, and that classic Southern touch.
10. **Fill the pans.** Spoon the batter evenly into the two prepared loaf pans.
11. **Bake to perfection.** Bake for 1 hour, until a toothpick inserted in the center comes out clean or with just a few moist crumbs. The tops should be golden brown.
12. **Cool and serve.** Let the bread cool in the pans for a few minutes, then turn out onto a wire rack to cool completely. Slice and serve warm or at room temperature.