Glazed Strawberry Bread – recipe makes about 10 servings

 

This “bread” actually turns out to be a sweet *cake* dessert! You can change up the fruit and make blueberry “bread,” raspberry “bread,” even pineapple “bread”!

Ingredients:

For the Bread:

¾ cup granulated sugar

½ cup milk

½ cup oil

1 large egg

1 teaspoon vanilla extract

2 cups all-purpose flour, plus an additional, separate 2 tablespoons all-purpose flour

2 teaspoons baking powder

¼ teaspoon salt

2 cups diced strawberries (I just pulse whole strawberries in the food processor)

2 – 3 whole strawberries, sliced (to garnish the loaf)

For the Glaze:

2 cups powdered sugar

2 tablespoons melted butter

⅓ cup finely diced strawberries

½ teaspoon vanilla extract or almond extract

1 – 2 tablespoons heavy cream or milk

Preparation:

Preheat the oven to 350° 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 9" x 5" bread pan. Bake at 350° 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 the bread to a wire rack to cool completely.

To make the glaze, combine the powdered sugar, melted butter, diced strawberries, extract and milk/cream in a small bowl. Mix until it is smooth.

Once the bread is cool, spread the glaze on top of the bread and garnish with strawberry slices. Slice and serve.