

Strawberry Bread-Alan Winfield

3/4 C sugar

1/2 C milk

1/2 C oil

1 egg

1 t vanilla extract

2 C flour

2 t baking powder

1/4 t salt

2 C diced strawberries

2 T flour

Can of Canola Oil spray

2 C powdered sugar

2 T melted butter

1/3 C finely diced strawberries

1/2 t vanilla extract

In a medium bowl, stir together sugar, milk, oil, egg, & vanilla. Preheat the oven to 350F. In a separate bowl, combine flour, baking powder, & salt. Add the dry ingredients to the wet ingredients & stir until just combined.

In a small bowl, toss together the strawberries & the 2 T of flour to coat the strawberries. Fold the floured strawberries gently into the batter.

Pour the bread batter into a sprayed 9"x5" bread pan. Bake for 55-57 minutes. A toothpick inserted in the center of the bread should come out clean. Allow the bread to cool for 10 minutes.

Then **CAREFULLY** remove the bread to a wire rack to cool completely.

For the glaze, combine powdered sugar, butter, strawberries, & vanilla in a small bowl. Mix for awhile until it changes color & is smooth. Once the bread is cool, spread the glaze on top of the bread. Slice and serve.