

Lauries Strawberry Bread

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Yield: 2 loaves

3 cups all-purpose flour
2 cups sugar
1 teaspoon baking soda
1 teaspoon salt
1 teaspoon cinnamon
4 eggs, beaten
1 cup oil
1 package (20 ounce)
frozen strawberries (or
2-1/2 cups fresh), thawed
and chopped

Bake Time: 1 hour

Preheat the oven to 350 degrees.

In a large bowl, combine the flour, sugar, baking soda, salt and cinnamon. Make a well in the center of the mixture.

In a separate bowl, combine the eggs, oil and strawberries. Place in the well in first bowl. Stir until well combined.

Spoon the batter into two greased and floured 9x5x3-inch loaf pans.

Bake for one hour.

Per Serving (excluding unknown items): 5142 Calories; 242g Fat (41.9% calories from fat); 64g Protein; 689g Carbohydrate; 11g Dietary Fiber; 848mg Cholesterol; 3682mg Sodium. Exchanges: 19 Grain(Starch); 3 Lean Meat; 45 Fat; 27 Other Carbohydrates.