

Strawberry Bread II

Helen Palecki

Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)

Yield: 2 loaves

3 cups all-purpose flour
1 tablespoon ground cinnamon
1 teaspoon baking soda
1 teaspoon salt
1 1/4 cups vegetable oil
3 eggs
2 cups sugar
2 packages (10 ounce ea) frozen strawberries, thawed and drained
1 cup chopped pecans

In a bowl, combine the flour, cinnamon, baking soda and salt. Mix well. Set aside.

In the large bowl of an electric mixer, combine the oil, eggs and sugar. Mix well. Gradually add the dry ingredients to the creamed mixture, stirring just until all of the ingredients are moistened.

Stir in the strawberries and chopped pecans.

Spoon the mixture into two greased and floured 8-1/2 x 4-1/2 x 3 inch loaf pans.

Bake at 350 degrees for one hour or until a wooden pick inserted in the center comes out clean.

Cool the bread in the pans for 10 minutes. Remove to a wire rack and cool completely.

Per Serving (excluding unknown items): 6753 Calories; 372g Fat (48.5% calories from fat); 70g Protein; 821g Carbohydrate; 33g Dietary Fiber; 636mg Cholesterol; 3620mg Sodium. Exchanges: 20 1/2 Grain(Starch); 3 Lean Meat; 7 Fruit; 71 1/2 Fat; 27 Other Carbohydrates.