

Strawberry Bread

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The Church of St. Michael and St. George - St. Louis, MO - 1980

Yield: 1 large loaf

3 cups flour

1 tablespoon cinnamon

1 teaspoon baking soda

1 teaspoon salt

1 1/4 cups oil

3 eggs

2 cups sugar

*2 packages (10 ounce ea)
frozen strawberries, drained
with juice reserved*

Preheat the oven to 350 degrees.

Grease and flour a large loaf pan.

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

In a mixer, blend the oil, eggs and sugar. Slowly add the dry mixture. The dough will be very sticky. Add the strawberries and the dough will thin to proper consistency.

Pour the batter into a greased loaf pan.

Bake for one hour or until a toothpick comes out clean.

Cool.

(If desired you may use the reserved strawberry juice to flavor a simple powdered sugar glaze.)

(The batter can also make two small loaves or five to six mini loaves.)

Per Serving (excluding unknown items): 5959 Calories; 292g Fat (43.3% calories from fat); 60g Protein; 799g Carbohydrate; 24g Dietary Fiber; 636mg Cholesterol; 3619mg Sodium. Exchanges: 19 Grain(Starch); 2 1/2 Lean Meat; 7 Fruit; 55 1/2 Fat; 27 Other Carbohydrates.