



Grandma's Strawberry Bread

From North Carolina's 4-H Centennial Cookbook

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1½ cups plain flour

¼ teaspoon salt

½ teaspoon baking soda

½ teaspoon cinnamon

1 cup sugar

2 eggs, beaten

½ cup oil

10 ounces strawberries, pureed

Preheat oven to 350°. Mix flour, salt, baking soda, and cinnamon in a bowl. Add sugar and blend. Mix beaten eggs and oil together. Pour the egg mixture and strawberries into the flour mixture all at once and fold to mix well. Pour the mixture into a greased 9-inch x 5-inch loaf pan. Bake 1 hour or until a toothpick comes out clean.