

kbooks

Revival Strawberry Bread

Makes 1 loaf

- 3 cups all-purpose flour
- 2 cups granulated sugar
- 1 tablespoon ground cinnamon
- 1 teaspoon baking soda
- 1 teaspoon salt
- 4 eggs, lightly beaten
- 1¼ cups vegetable oil
- 2 cups diced fresh strawberries
- 1 cup chopped almonds, pecans or walnuts

1. Preheat the oven to 350 degrees. Lightly grease a 9-by-5-inch loaf pan.

2. In a large bowl, combine flour, sugar, cinnamon, baking soda and salt. Add eggs and oil, stirring just until dry ingredients are moistened. Fold in strawberries and nuts.

3. Transfer the batter to a loaf pan. Bake for 1 hour or until a tester inserted into the center comes out clean. Let cool in the pan for 5 minutes, then remove from the pan and cool completely on a wire rack. Note: This freezes beautifully. Wrap well and use within 3 months. Slices of this bread toast well; serve for breakfast with a slather of softened butter.

— Adapted from “Farm Fresh Southern Cooking” by Tammy Algood (Thomas Nelson, \$24.99, 288 pages)

Per thin slice (based on 20): 320 calories, 17 g fat (2.5 g saturated), 37 mg cholesterol, 4 g protein, 37 g carbohydrate, 21 g sugar, 2 g fiber, 195 mg sodium, 30 mg calcium.