



Strawberry Nut Bread

Ingredients

- 16-ounce package of frozen strawberries, thawed, drained and chopped
- 4 Eggs, beaten
- 1-1/4 cup Vegetable Oil
- 3 cups Flour
- 2 cups Sugar
- 1 Tablespoon Cinnamon
- 1 teaspoon Baking Soda
- 1 teaspoon Salt
- 1 cup chopped Black Walnuts

Directions:

Preheat the oven to 350 degrees.

In a medium bowl, mix strawberries, eggs and oil until combined. In a separate bowl, mix dry ingredients together. Add the strawberry mixture to the dry ingredients and stir just until blended.

Using butter, grease and flour two 9"x5" loaf pans. Pour the batter into the pan. Bake for 1 hour, or until a tester comes out clean.

Remove from the oven and allow to cool slightly before removing it from the pan.

*This is an excellent recipe to use if you would like to make these as small loaves to use as gifts. Choose your loaf pan size and follow the instructions for preparing the pans. The baking time may be slightly less, so check them (depending on the size pan) at 30 minutes, and then at 10-minute increments until the tester comes out clean.