

STRAWBERRY NUT BREAD

Patti Hutchenson

Ingredients:

- 2 cups all-purpose flour
- $\frac{3}{4}$ cup sugar
- $\frac{3}{4}$ tsp baking soda
- 1 tsp cinnamon

- 1 $\frac{1}{2}$ cup chopped fresh strawberries
- $\frac{1}{2}$ cup apple sauce
- $\frac{1}{2}$ cup canola oil
- 2 eggs
- $\frac{1}{2}$ cup chopped pecans

Directions:

Preheat oven to 350 degrees. Grease sides and bottom of 2 loaf pans. Measure dry ingredients into a large bowl; mix with a wooden spoon until well blended. Mix strawberries, applesauce, oil, and eggs in a small bowl until well blended. Add to dry mixture, mixing with wooden spoon just until blended. Pour half the batter into each pan. Bake for approximately 40 minutes or until toothpick becomes clean. Cool on rack for 10 minutes before removing from pan. Serve with butter or whipped cream cheese.

Recipe Courtesy of McLeod Farms, www.macspride.com.