

Strawberries & Cream Bread
Courtesy of Food.com

- 1 3/4 cups flour
- 1/2 tsp baking powder
- 1/4 tsp baking soda
- 1/2 tsp salt
- 1/4 tsp cinnamon
- 1/2 cup butter, softened
- 3/4 cup sugar
- 1/4 cup light brown sugar
- 2 eggs, room temperature
- 1/2 cup sour cream, room temperature
- 1 tsp vanilla
- 1 1/4 cups strawberries, fresh & coarsely chopped (do NOT use frozen)
- 3/4 cup walnuts

Combine flour, baking powder, baking soda, salt, and cinnamon; set aside. In a small bowl, beat butter until creamy. Gradually add sugar, beat 1 minute or until light and airy. Add brown sugar. Beat in eggs, one at a time. Beat in sour cream and vanilla. Stir into flour mixture only until dry ingredients are moistened. Fold in strawberries and nuts. Pour into a greased 8 x 4 inch loaf pan. Bake at 350 degrees F for 60 to 65 minutes or until toothpick comes out clean. Let stand 10 minutes in pan. Turn out on rack to cool.

Makes 10 servings.