

Streusel-Topped Strawberry Bread



PREPARATION TIME
15 minutes



COOKING TIME
45 minutes



PERFECT PARTNER
berry cream cheese



Make an extra loaf of this fruity quick bread for an inexpensive grab-and-go breakfast. Thinly slice, then top with a flavored cream cheese spread or peanut butter for a boost of protein.

SHOPPING LIST

• strawberries • pecans

ON HAND

• flour • sugar • baking soda
• salt • cinnamon • eggs • oil
• brown sugar • butter

Streusel-Topped Strawberry Bread

INGREDIENTS

- 3 cups all-purpose flour
- 2 cups sugar
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 teaspoon cinnamon
- 4 eggs
- 1 1/4 cups vegetable oil
- 2 (10-ounce) packages frozen sliced strawberries, thawed and drained
- 1 cup chopped pecans

STREUSEL TOPPING:

- 1/2 cup light brown sugar
- 1/3 cup all-purpose flour
- 4 tablespoons butter, cut into 8 pieces

MAKES **2** LOAVES

COOKIN'
Express

• Heavy batters can be difficult to test for doneness by just using a toothpick. Instead, check to see if the bread has pulled away from the sides of the pan during baking—then you will know if it is done.

Make Ahead

You can mix the dry ingredients up to 24 hours ahead. Store in a resealable plastic bag until ready to continue with the recipe.

♦ VARIATION

For a different berry taste, substitute raspberries for the strawberries.

1 Preheat oven to 375°F. Grease 2 loaf pans. Stir together flour, sugar, baking soda, salt and cinnamon in a large mixing bowl. Make a well in center of mixture.



2 Combine eggs, oil, strawberries and pecans in a small bowl. Add to dry ingredients; stir well. Divide batter between loaf pans.

3 For streusel topping, combine brown sugar and flour in a small bowl. Cut butter in with a pastry blender or 2 knives until mixture is crumbly.



4 Sprinkle streusel over each loaf. Bake until a toothpick inserted in center comes out clean, about 45 minutes. Cool loaves in pans for about 10 minutes. Remove from pans. Cool completely.