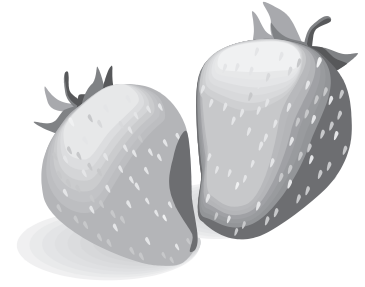


Strawberry Bread

Fern Adelstein



Ingredients

3 cups flour
1 teaspoon baking soda
1 teaspoon salt
1 ½ teaspoon cinnamon
2 cups sugar
20 ounces strawberries,
sliced
4 beaten eggs
1 ¼ cup oil
1 cup chopped pecans

Directions

Preheat oven to 350 degrees.

Sift dry ingredients together, place into a large bowl and make a “well” in the center.

Place strawberries (and any juice), eggs, oil and pecans in the well.

Stir until ingredients are moistened.

Bake in greased and floured loaf pans for 1 hour and 15 minutes. (Test after one hour.)

Cool in pan for 30 minutes before turning onto a rack.

Serve with butter and strawberry jam.

Makes two large loaves.