

Homemade Strawberry Bread

a Lettered Grace Recipe

prep: 20 minutes | cook: 30-45 minutes | cool: 10 minutes | serves 8

Ingredients:

non-stick spray	1-3/4 cups all purpose flour
1 stick/8 tbsp butter, melted	1 tsp baking soda
1 cup light brown sugar, packed	1/4 tsp salt
2 large eggs	3-4 tbsp granulated sugar (optional)
1 tbsp vanilla extract	
1 pint fresh strawberries (rinsed, hulled, and sliced)	

Directions:

1. Preheat your oven to 350°F and spray your pan lightly with non-stick spray.
2. Beat together butter, brown sugar, eggs, and vanilla until well blended and smooth. Add strawberries and mix until combined.
3. In a medium bowl, whisk together dry ingredients: flour, baking soda, and salt. Slowly add dry ingredient mixture to strawberry mixture until well combined. (It may be thicker and not fluid.)
4. Pour/scoop the batter into your prepared baking dish and spread evenly.
5. Sprinkle top completely with granulated sugar. (Be generous - it creates a crisp, yummy top!)
6. Bake until toothpick/tester inserted in the center comes out clean. This will depend on the type of pan you use! Cool on baking rack for about 8-10 minutes and serve!

Notes:

Pans: I like to use our brownie squares baking sheet and mini loaf pans for this recipe - it makes it easy for grab & go snacks, little hands, and individual servings. Baking time is about 20 minutes for these. If using a loaf pan, your bake time will be longer. The best gauge is always the toothpick test - when it comes out clean, it's done!

Be Extra: This would be delicious with a simple glaze over top! You can make this 1-2-3 Glaze to drizzle over the top (or simply dust with powdered sugar for a pretty finishing touch):

Mix 1 cup powdered sugar, 2 tsp vanilla extract, and 3 tbsp heavy cream in a small bowl. Stir with a spoon and mix well. Then, drizzle or pour over your bread! Easy peasy, lemon squeezey!

Did you try this recipe? Let me know! Tag @letteredgrace if you share an image on social media!