



STRAWBERRY QUICK BREAD

February 27

National Strawberry Day

INGREDIENTS

- 2¼ Cups All-Purpose Flour (enriched or whole grain-rich)
- 1 Cup Granulated Sugar
- 1 Tablespoon Baking Powder
- ½ Teaspoon Salt
- 2 Large Eggs (room temperature)
- ⅔ Cup Milk (room temperature)
- 1 Teaspoon Vanilla Extract
- ½ Cup Vegetable or Canola Oil
- 2 Cups Fresh Strawberries (diced and tossed in 1 tablespoon of flour)

DIRECTIONS

1. Position a rack in the center of your oven and preheat the oven to 350°F. Spray a 9"x5" loaf pan with cooking spray, or line with parchment paper and then spray with cooking spray.
2. In a mixing bowl, whisk together all-purpose flour, granulated sugar, baking powder and salt. Set aside.
3. In a second mixing bowl, whisk together eggs, milk, vanilla and oil.
4. Add the dry ingredients to the wet ingredients and mix together with a spatula or wooden spoon until just combined. Fold in berries (toss them in a tablespoon of flour first so they don't sink in the batter when baking). Do not overmix.
5. Spoon batter into prepared loaf pan, smoothing the top.
6. Bake in a preheated 350°F oven for 50-60 minutes until a toothpick inserted into the middle of bread comes out clean or with a few moist crumbs clinging to it (no wet batter) and top springs back to the touch when lightly touched. Remove from the oven and cool completely in the pan on a wire cooling rack. Remove from the pan and cut into 8 slices.

MEAL PATTERN CONTRIBUTION

 Grain

MEAL TYPE

 Snack

YIELD

8 Slices

PORTION SIZES

Toddler	Preschool	School Age	Adult
½ Slice	½ Slice	1 Slice	1 Slice