

# Brandy's Strawberry Bread

3/4 cup sugar  
1/3 cup butter, softened  
2 Tbsp milk  
1 cup of pureed strawberries \*see below  
2 eggs  
1-3/4 cup all-purpose flour  
1 tsp baking powder  
1/2 tsp baking soda  
1/2 tsp salt  
Powdered sugar



~Preheat oven to 350°F. In a separate bowl, mix together the all-purpose flour, baking powder, baking soda, and salt. Set aside. In a stand mixer or a separate bowl, beat sugar, butter and milk, with an electric mixer on high until smooth and creamy. Add pureed strawberries\* and eggs, mixing until blended well. Slowly add in the flour mixture while continuing to blend on low. (slow-this is so you don't get covered in flour)

\*If you use fresh strawberries, (it is better to use them when they turn a little soft) puree them in a blender or food processor.

\*If you use frozen strawberries, allow them to thaw before pureeing them.

Pour into a greased 9x5 loaf pan. Bake for 50 to 60 minutes or until done. You can check doneness by inserting a toothpick in the center of loaf. If the toothpick comes out clean, then the bread is done. Dust with powdered sugar when the bread is completely cooled. ~Enjoy~  
(Makes about 10 servings)

{You can also make 2 half loaves for a quicker and shortened bake time. Divide the bread mixture between 2 greased loaf pans. Bake for 40 minutes. Dust with powdered sugar when loaves are completely cooled.}

*You found this recipe at [OurThriftyHome.com](http://OurThriftyHome.com)*