

SWEET VALENTINE'S DAY STRAWBERRY BREAD



INGREDIENTS

For the bread:

- $\frac{3}{4}$ cup granulated sugar
- $\frac{1}{2}$ cup milk
- $\frac{1}{2}$ cup vegetable oil
- 1 large egg
- 1 $\frac{1}{2}$ teaspoon vanilla extract [or almond]
- 2 cups all-purpose flour
- 2 teaspoons baking powder [use 1 teaspoon baking powder and $\frac{1}{2}$ teaspoon baking soda if you like a higher bread]
- $\frac{1}{4}$ teaspoon salt
- 2 cups diced strawberries
- 2 tablespoons all-purpose flour

For the glaze:

- $\frac{1}{2}$ cup powdered sugar
- $\frac{1}{2}$ teaspoon vanilla extract
- 1 tablespoon heavy cream or milk
- $\frac{3}{4}$ teaspoon strawberry preserves
- $\frac{1}{2}$ teaspoon cinnamon

METHOD

1. Preheat the oven to 350F
2. In a medium bowl, stir together the sugar, milk, oil, egg, and vanilla
3. In a separate bowl, combine the flour, baking powder, and salt
4. Add the dry ingredients to the wet ingredients and stir until just combined
5. In a small bowl, toss together the strawberries and the 2 tablespoons of flour to coat the strawberries
6. Fold the floured strawberries gently into the batter
7. Pour the bread batter into a greased 9x5 bread pan
8. Bake for 50-55 minutes [a toothpick inserted in the center of the bread should come out clean]
9. Allow the bread to cool for 10 minutes then remove to a wire rack to cool completely
10. To make the glaze, combine the powdered sugar, vanilla, strawberry preserves and cinnamon in a small bowl and mix until smooth
11. Once the bread is cool, spread the glaze on top of the bread, slice and serve