



## STRAWBERRIES 'N' CREAM BREAD

Lois Clary's

**Use only fresh strawberries.**

$\frac{1}{2}$  cup butter or margarine, softened  
 $\frac{3}{4}$  cup sugar  
2 eggs  
 $\frac{1}{2}$  cup sour cream  
1 t. vanilla extract  
 $1\frac{3}{4}$  cups all-purpose flour  
 $\frac{1}{2}$  t. baking powder  
 $\frac{1}{2}$  t. baking soda  
 $\frac{1}{2}$  t. salt  
 $\frac{1}{4}$  t. ground cinnamon  
 $\frac{3}{4}$  cup chopped fresh strawberries  
 $\frac{3}{4}$  cup chopped walnuts, toasted, divided

In a mixing bowl, cream butter and sugar until fluffy. Beat in eggs, one at a time. Add sour cream and vanilla; mix well. Combine the flour, baking powder, baking soda, salt and cinnamon; stir into creamed mixture just until moistened. Fold in strawberries and  $\frac{1}{2}$  cups nuts.

Pour into a greased 8-in. x 4-in. x 2-in loaf pan. Sprinkle with remaining nuts.

Bake at 350 degrees for 65-70 minutes or until a toothpick inserted near the center comes out clean.

Cool for 10 minutes; remove from pan to a wire rack to cool completely.

Yield: 1 loaf



Special Bridal Shower Edition  
Lisa & Ryan (2006)