

Strawberry Pecan Bread

By Paula Fox at Little River Bed & Breakfast, Peterborough, NH (March 9, 2019)

Makes 8 servings.

This is a super-versatile recipe! You can use almost any combination of fruit and/or nuts... Apple-Walnut and Peach (with or without pecans) are two of our favorite variations!

1 ½ cups flour
1 cup granulated sugar
½ teaspoon salt
½ teaspoon baking soda
1 ½ teaspoons cinnamon
¾ cup chopped pecans
½ cup vegetable or canola oil
2 eggs
1 cup chopped strawberries (fresh or frozen)

Preheat oven to 350°F.

Spray a standard loaf pan (about 8 ½ x 4 inch) or 8 mini-loaf pans with baking spray.

Combine dry ingredients (flour through pecans).

Add oil and eggs and stir until combined.

Add strawberries and mix until distributed.

Pour batter into prepared pan(s).

Bake at 350°F for 55-65 minutes for a standard loaf pan or 20-25 minutes for mini loaves, or until a toothpick inserted in the center comes out clean.

Let bread cool 5-10 minutes before removing from pan, then cool completely on a wire rack.