Strawberry Bread

(Makes 1 loaf)

**Ingredients:**

1.5 cups flour

½ teaspoon salt

1 cup sugar

½ teaspoon baking soda

1 teaspoon cinnamon

½ container 15oz frozen sliced strawberries, thawed

½ cup vegetable oil

1.5 eggs, lightly beaten (Take 2)

**Directions:**

1. Preheat the oven to 350º
2. Spray the inside of the pan with cooking spray
3. In a large bowl, whisk together the flour, salt, sugar, baking soda, and cinnamon until combined.
4. *To figure out half an egg:* In a small bowl, crack one egg and whisk until scrambled. Using a measuring spoon, measure out the entire mixture and take only half of the egg. Give the other half to the Cinnamon Coffee Cake Group.
5. Add the strawberries, oil, and eggs into the large mixing bowl. Mix until just combined. Don’t over mix!
6. Pour into loaf pan
7. Bake for 55 minutes – 1 hour or until a toothpick inserted into the center of the loaf comes out clean