

Strawberry Bread

bread 

Ingredients

- 1 large egg
- 1 cup white whole wheat flour
- 3/4 cup all-purpose flour
- 1 teaspoon baking powder
- 1/4 teaspoon baking soda
- 1/4 teaspoon salt
- 1/2 cup fresh strawberries, chopped
- 1/2 cup brown sugar, packed
- 1/2 cup low-fat milk
- 1/4 cup canola oil
- 1/4 cup Greek yogurt, plain
- 1/2 teaspoon vanilla extract

Directions

Recipe adapted from: Harvest of the Season - Utah Agriculture in the Classroom

1. Preheat the oven to 350°F (175°C). Grease a 9 x 5-inch loaf pan with nonstick cooking spray.
2. In a large bowl, whisk the egg until well beaten.
3. Add the white whole wheat flour, all-purpose flour, baking powder, baking soda, and salt. Stir until just combined.
4. Fold in the chopped strawberries and brown sugar.
5. In a separate bowl, whisk together the milk, oil, Greek yogurt, and vanilla extract.
6. Add the wet ingredients to the dry ingredients and stir until just combined. Do not overmix.
7. Pour the batter into the prepared loaf pan and smooth out the top.
8. Bake for 50-60 minutes, or until a toothpick inserted into the center of the loaf comes out clean.
9. Let the bread cool in the pan for 10 minutes, then remove it from the pan and transfer it to a wire rack to cool completely.

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