

Our State eats

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Strawberry-Nut Bread

- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 tablespoon ground cinnamon
- 2 cups sugar
- 4 eggs, beaten
- 1¼ cups vegetable oil
- 2 cups strawberries, sliced (fresh or frozen)
- 1½ cups pecans, chopped

Combine dry ingredients. Add eggs, oil, strawberries, and pecans. Stir just until all ingredients are moistened. Spoon batter into two well-greased loaf pans. Bake at 350° for 60-70 minutes until cake tests done. Cool in pans 5 minutes. Remove to wire rack to cool completely. Freezes well.



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