

Foodnity Recipes

Moist Strawberry Bread

Moist strawberry bread, easy to bake, bursting with fresh berries and subtle vanilla.

15 min Prep time	**40 min** Cook time	**55 min** Total time
8 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 2 cups all-purpose flour
- [ ] 1 cup whole wheat flour
- [ ] 1 tsp baking powder
- [ ] ½ tsp baking soda
- [ ] ¼ tsp salt
- [ ] ½ cup unsalted butter, softened
- [ ] 1/3 cup honey
- [ ] 2 large eggs, room temperature
- [ ] ¾ cup buttermilk
- [ ] 1 tsp vanilla extract
- [ ] 1 tbsp lemon zest
- [ ] 1 ½ cups fresh strawberries, hulled and sliced

For the Glaze (optional)

- [ ] ¼ cup powdered sugar
- [ ] 1 tsp strawberry puree
- [ ] 1 tsp milk

Instructions

1. Preheat the oven to 350°F (175°C). Grease a 9×5-inch loaf pan and line with parchment.
2. In a bowl, whisk together both flours, baking powder, baking soda, and salt; set aside.
3. In a large mixing bowl, cream the softened butter with honey until light and fluffy; this takes about 2 minutes.
4. Add eggs one at a time, beating after each addition, then stir in vanilla, buttermilk, and lemon zest.
5. Gradually fold the dry ingredients into the wet mixture, being careful not to over-mix.
6. Gently fold in the sliced strawberries, allowing their juices to streak the batter.
7. Pour the batter into the prepared loaf pan, smooth the top, and bake for 35-40 minutes, or until a toothpick comes out clean.
8. If using the glaze, whisk powdered sugar, strawberry puree, and milk together; drizzle over the warm loaf within the last 5 minutes of baking.
9. Allow the bread to cool in the pan for 10 minutes, then transfer to a wire rack to finish cooling completely.

Nutrition per serving

320 kcal	6 g	48 g	11 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the batter looks very thick, add a tablespoon more buttermilk for a softer crumb.
- For extra sparkle, sprinkle a pinch of coarse sugar on top before baking.
- The loaf tastes even better the next day as the flavors meld.