

Foodnity Recipes

Strawberry Bread Loaf With Strawberry Glaze

20 min Prep time	**45 min** Cook time	**1 h 5 min** Total time
8 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 2 cups all-purpose flour
- [ ] 1 cup granulated sugar
- [ ] 1/2 cup unsalted butter, softened
- [ ] 2 large eggs
- [ ] 1/2 cup whole milk
- [ ] 1 tsp vanilla extract
- [ ] 1 tsp baking powder
- [ ] 1/2 tsp salt
- [ ] 1 cup fresh strawberries, hulled and quartered
- [ ] Zest of 1 lemon

Strawberry Glaze

- [ ] 1 cup powdered sugar
- [ ] 2 tbsp strawberry puree (blended fresh strawberries)
- [ ] 1 tsp lemon juice

Instructions

1. Preheat the oven to 350°F (175°C). Grease a 9×5-inch loaf pan and line with parchment.
2. In a large bowl, cream butter and sugar together until light and fluffy; it should smell sweet and buttery.
3. Add eggs one at a time, beating gently, then stir in vanilla and lemon zest, feeling the fragrant aroma rise.
4. In a separate bowl, whisk flour, baking powder, and salt. Gradually add to the wet mixture, folding carefully.
5. Fold in quartered strawberries, being careful not to crush them; the berries should stay glossy.
6. Pour batter into the prepared pan, smoothing the top with a spatula.
7. Bake for 45-50 minutes, or until a toothpick inserted in the center comes out clean. The loaf will rise and turn a soft golden hue.
8. While the loaf cools, whisk together powdered sugar, strawberry puree, and lemon juice until smooth and slightly runny.
9. When the loaf is warm but no longer steaming, drizzle the glaze over the top, allowing it to cascade into the sides.

10 Let the glaze set for about ten minutes before slicing; serve with a cup of tea or coffee.

Nutrition per serving

310 kcal	5 g	49 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the glaze thickens too much, add a few drops of milk to thin it gently.
- For added texture, sprinkle a handful of sliced almonds on the glaze before it sets.
- The loaf can be frozen; wrap tightly and thaw before reheating in a low oven.