Strawberry Bread
\*\*\*I got this recipe from an old roommate of mine. We <3 strawberries!



5 TBL unsalted butter, softened
1 pint strawberries, husked, mashed with a fork (Source: FFM)
1 3/4 C flour
1 tsp baking soda
1/2 tsp cinnamon
1/4 tsp baking powder
1/4 tsp salt
1 C sugar (can be cut in half if you like!)
2 eggs

Preheat oven to 350. Butter 8x 4" loaf pan. In saucepan, bring strawberries to boil over medium heat. Cook for 1 minute, stirring, then set aside to cool.

Whisk together flour, baking soda, cinnamon, baking powder and salt. Set aside

With a mixer, cream butter, sugar, and eggs until light and fluffy. Add 1/3 of the liquid mixture at a time to the dry mixture, alternating. Fold in strawberries. Pour batter into pan and bake for 1 hour. Tent with foil after 45 minutes if top is getting too dark. Cool in pan for 10 minutes before removing from pan.