STRAWBERRY FESTIVAL BREAD WITH VANILLA DRIZZLE

By: Simply Creative Chef Rob Scott

**Ingredients:** Yields 1 Loaf

2 cups all-purpose flour

1 teaspoon baking soda

½ teaspoon salt

¼ teaspoon ground cinnamon

1 large egg, at room temperature

¾ cup granulated sugar

¼ cup packed light or dark brown sugar

1 cup buttermilk

1/3 cup vegetable oil (or canola or melted coconut oil)

2 teaspoons pure vanilla extract

1 ½ cup fresh strawberries, rinsed, dried, chopped and tossed in 1 tablespoon flour

**Glaze**

1 cup confectioners’ sugar

½ teaspoon pure vanilla extract

5-6 tablespoons heavy cream or milk

**Directions:**

* Preheat the oven to 350 degrees F
* Spray a 9 x 5 loaf pan with nonstick spray
* **Make the bread:** in a large bowl, toss the flour, baking soda, salt, and cinnamon together until combined and set aside
* In a medium bowl, whisk the egg, granulated sugar, and brown sugar together until combined (make sure there are no brown sugar lumps remaining)
* Whisk the buttermilk, oil, and vanilla
* Slowly pour the wet ingredients into the dry ingredients and gently whisk until there are no more lumps - try very hard not to overmix, which will result in a tough textured bread
* Fold in the strawberries
* Bake the bread for 50 to 60 minutes
* Allow the bread to cool completely in the pan on a wire rack before glazing and slicing
* **Make the glaze:** whisk the confectioners’ sugar, vanilla, and cream together until combined and creamy
* Drizzle over bread immediately before serving