

Strawberry + Blackberry Bread

Ingredients:

1/2 c. (100 g) sugar
1/2 c. (112 g) vegetable oil
2 eggs (100 g)
2 c. (280 g) flour
1 tsp. (8 g) baking soda
1/2 tsp. (4 g) salt
3/4 c. (150 g) strawberries (halved)
3/4 c. (150 g) blackberries

Directions:

Roasting Berries:

1. Preheat your oven to 375F/190C. Wash and dry your strawberries and blackberries, halve your strawberries but leave the blackberries whole, lay them out on a cookie sheet, sprinkle with some sugar and roast them for 20 minutes. Once they have roasted, take them out of the oven and into a small to medium size bowl letting them cool for 10 to 15 minutes, then with a fork mash them. Let them cool down until they're warm to the touch and begin making your bread mixture.

Bread:

1. Preheat oven to 350F/180C and measure out all ingredients. Sift your dry ingredients (flour, baking soda and salt) and combine your wet ingredients (sugar, eggs, and your berry mixture).
2. Mix your dry ingredients to your wet ingredients through increments and mix thoroughly each time. Once your dry ingredients are fully in your wet ingredient, take a spatula and mix thoroughly one more time. Evenly divide your batter into (2) 4.5" x 2.5" baking pans and bake for 30 to 45 minutes or pour the batter into a greased 5" x 9" loaf pan and bake for 60 to 90 minutes. Make sure you stick a knife or toothpick all the way into the middle of the bread to make sure it's fully cooked.
3. Once fully cooled, dust your bread with powdered sugar and prepare to eat it. You can slice and toast your bread, make it into a sweet stuffing, or eat it plain. (**FYI:** if you have leftovers that become stale turn it into an awesome bread pudding! I'm full of ideas!)

Materials Needed:

2 – 4.5" x 2.5" baking pans
(or)
1 – 5"x 9" loaf pan
2 medium size bowls
Whisk