



## Strawberry Lemonade Cake Bread 🍓🍋

2 Cups all-purpose flour  
1/2 Cup granulated sugar  
1 Tsp baking soda  
1/4 Tsp salt  
8 ounces fresh Bobalu  
strawberries hulled and  
chopped  
3/4 Cup milk  
1/2 Cup unsalted butter  
melted  
1 large egg  
1/2 Tsp vanilla extract  
2 Tbsp lemon juice  
zest of one lemon

Preheat the oven to 350°F.

Spray a 9" x 5" loaf pan with non-stick spray.

In a large bowl, whisk together the flour, sugar, baking soda, and salt. Gently fold in the strawberries, reserving some to press into the top of the loaf before baking, if desired. In a medium size bowl, whisk together the milk, butter, egg, vanilla extract, lemon juice, and lemon zest until everything is combined.

Pour the wet ingredients into the dry ingredients and, using a spatula, gently stir the mixture together until no flour pockets remain. Pour the batter into the prepared loaf pan and press reserved strawberries into the top, if desired. Bake loaf for 55-60 minutes or until a toothpick inserted in the center comes out mostly clean. Let cool before serving and enjoy!