

TIM FARMER'S COUNTRY KITCHEN

STRAWBERRY BREAD

16 ounces strawberries
1 3/4 cup flour
1 teaspoon baking soda
1/4 teaspoon baking powder
3/4 teaspoons salt
1/2 teaspoon pumpkin pie spice
2 eggs
1 cup sugar
1/3 cup lard
1/3 cup heavy whipping cream
1/2 cup pecans, chopped



Remove tops of strawberries and chop them down very small. Place in pan over medium heat and heat until boiling. Remove from heat and put in different bowl to chill in fridge.

In separate bowl, mix together dry ingredients. To stand mixer (or separate bowl) add eggs, sugar and lard and mix well. Take the heavy whipping cream and alternate with dry ingredient mixture, adding a little of both at a time until all is used. Mix well. Add in strawberries and pecans and mix to combine. Pour into greased loaf pan and put in oven at 350 degrees for 1 hour. Cool completely before cutting.