

# A Recipe From *tikkido*

## Strawberry Bread

<https://tikkido.com/blog/strawberry-bread-recipe>

### Strawberry Bread:

- 1 cup butter, softened
- 1 1/2 cups sugar
- 1 teaspoon vanilla
- 1/4 teaspoon lemon extract
- 4 eggs
- 3 cups flour
- 1/2 teaspoon baking soda
- 1 teaspoon salt
- 1 teaspoon cream of tartar
- 1 cup strawberry jam
- 1/2 cup sour cream
- 1 cup chopped walnuts (optional)

### Instructions

1. Preheat oven to 325 degrees Fahrenheit.
2. Cream butter and sugar together.
3. Add eggs one at a time, beating well after each addition.
4. Add vanilla and lemon extract and mix.
5. Add baking soda, salt, and cream of tartar and mix.
6. Add half of the flour and mix.
7. Add the sour cream and strawberry jam and mix.
8. Add the last of the flour and mix to combine. (If adding walnuts, fold those in now as well.)
9. Divide strawberry bread batter between two prepared loaf pans.
10. Bake at 325 for 50-55 minutes.

