

# Strawberry Banana Bread

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## Ingredients

- o ½ cup (1 stick) butter, softened
- o 1 cup granulated sugar
- o 2 large eggs, beaten
- o 3 ripe bananas, mashed
- o 2 cups flour
- o 1 teaspoon baking soda
- o ½ teaspoon salt
- o 1½ cups fresh strawberries chopped & tossed in 1 Tablespoon of flour



## Instructions

1. Preheat oven to 375F degrees. Spray two 9x5 loaf pan with nonstick spray. Set aside.
2. In a [large bowl](#), using a [KitchenAid Stand Mixer](#) with paddle attachment cream butter and sugar together until light and fluffy.
3. In a [small bowl](#), beat eggs using a fork. Add eggs to sugar mixture and beat until combined. Add mashed bananas and mix until combined.
4. Sift all dry ingredients: flour, baking soda, and salt. Slowly add sifted dry ingredients to banana mixture and mix until flour is just combined. DO NOT OVERMIX! Fold in floured covered strawberries.
5. Pour batter into prepared loaf pans and bake at 375F for 15 minutes. REDUCE heat to 350F and bake for an additional 30 minutes until edges are slightly brown or until toothpick inserted into center comes out clean. Let cool completely before removing from loaf pans.

## Notes

Alyssa Also Recommends:

Want to make this even easier? Here are a few products that I LOVE:

- [Finedine Mixing Bowls](#)
- [The Recipe Critic Measuring Cups](#)
- [The Recipe Critic Whisk](#)

Recipe by **The Recipe Critic** at <https://therecipecritic.com/2015/07/strawberry-banana-bread/>