Bread

- Strawberry Bread
- Pistachio Bread
- Pistachio Banana Bread

Strawberry Bread

Ingredients:

- 3 cups flour
- 1 tsp baking powder
- 3 tsp cinnamon
- 1 $^{1}/_{2}$ cups sugar
- 1 tsp salt
- 4 eggs
- 1 $^{1}/_{4}$ cups oil
- 1 $^{1}/_{4}$ cups nuts (optional)
- 20 oz. strawberries, chopped

Instructions:

- Preheat oven to 350^{o}
- Combine the first 5 ingredients in a large mixing bowl
- Add the eggs, oil, nuts (if using), and strawberries
- Separate batter into 2 large or 3 small loaf pans
- Bake for 1 hour

Pistachio Bread

Ingredients:

- 1 box yellow cake mix
- 3 3.4 oz. boxes instant pistachio pudding mix
- 1 cup hot water
- $^{1}/_{2}$ cup vegetable oil
- 4 eggs
- 2-3 drops green food coloring (optional)
- Holiday sprinkles (optional)

Instructions:

- Grease 2 9x5 loaf pans (or 6 foil mini pans or any combination desired) and preheat oven to 350^{o}
- In the bowl of a stand mixer fitted with the paddle attachment (or in a large mixing bowl with an electric hand mixer), combine dry cake mix, dry pudding mixes, hot water, vegetable oil, eggs, and food coloring (if using). Beat on low speed for about 30 seconds, then increase speed to medium and continue beating for about two minutes.
- Divide batter among prepared pans. If desired, top with holiday sprinkles.
- Bake for about 35-45 minutes for full-size pans, or until a toothpick inserted in the center comes out clean. If using mini pans, begin checking on them at about 25 minutes, then continue checking every five minutes until a toothpick comes out clean.
- Allow to cool before serving.
- The bread can also be frozen to be enjoyed at a later date

Pistachio Banana Bread

Ingredients

- 1/2 cup butter, softened
- 3/4 cup white sugar
- 2 eggs
- 4 Tbsp sour cream
- 2 large or 3 medium bananas, mashed well (approx. 1 cup mashed)
- 1 3/4 cups all purpose flour
- 3.4 oz box pistachio pudding mix
- 1 tsp baking powder
- 1/4 tsp salt
- 1/8 tsp baking soda

Instructions

- Preheat oven to 350F and grease a 9x5 loaf pan
- In the bowl of a stand mixer, cream butter and sugar together until smooth and fluffy
- Add eggs and sour cream and mix well
- In a separate mixing bowl, whisk together flour, pistachio pudding mix, baking powder, salt, and baking soda
- With the stand mixer on low speed, alternate adding flour mixture and mashed bananas, beginning and ending with the flour mixture, mixing just until combined
- Pour batter into the prepared pan. Bake for 50-60 minutes, until a toothpick inserted in the center comes clean