

## Soft & Sweet Strawberry Swirl Bread - A Delicious Homemade Treat!

Deliciously Soft Strawberry Swirl Bread ??



**OVEN**  
**350°F**

**TIME**  
**10 min**

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### INGREDIENTS

- 2 cups all-purpose flour
- 1 cup fresh strawberries, pureed
- 1/2 cup granulated sugar
- 1/4 cup butter, softened
- 1/2 cup milk
- 1 large egg
- 1 tablespoon baking powder
- 1/2 teaspoon salt

How to Make Strawberry Swirl Bread:

1. Preheat the Oven:

Set your oven to 350°F (175°C).

Grease a 9x5-inch loaf pan with butter or cooking spray.

2. Mix the Dry Ingredients:

In a large mixing bowl, whisk together: Flour? Sugar? Baking powder? Salt

3. Prepare the Wet Ingredients:

In another bowl, combine: Pureed strawberries? Softened butter? Milk? Egg

Beat until smooth and well combined.

4. Combine the Mixtures:

Gradually pour the wet mixture into the dry ingredients, stirring gently until just combined.

Be careful not to overmix-a few lumps are okay!

5. Layer & Swirl the Batter:

Pour half the batter into the prepared loaf pan.

Add a spoonful of strawberry puree on top.

Pour in the remaining batter and add another swirl of puree.

Use a knife or skewer to gently swirl the puree into the batter for a marbled effect.

6. Bake Until Golden:

Place the loaf pan in the preheated oven and bake for 50-60 minutes.

The bread is done when a toothpick inserted into the center comes out clean.

7. Cool & Serve:

Let the bread cool in the pan for 10 minutes, then transfer to a wire rack.

Slice and enjoy warm or at room temperature!

Pro Tips for the Best Strawberry Swirl Bread:

Fun Variations to Try:

What to Serve with Strawberry Swirl Bread:

FAQs About Strawberry Swirl Bread:

## DIRECTIONS

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2. Grease a 9x5-inch loaf pan with butter or cooking spray.
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7. Be careful not to overmix-a few lumps are okay!
8. Layer & Swirl the Batter: Pour half the batter into the prepared loaf pan.
9. Add a spoonful of strawberry puree on top.
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11. Use a knife or skewer to gently swirl the puree into the batter for a marbled effect.
12. Bake Until Golden: Place the loaf pan in the preheated oven and bake for 50-60 minutes.
13. The bread is done when a toothpick inserted into the center comes out clean.
14. Cool & Serve: Let the bread cool in the pan for 10 minutes, then transfer to a wire rack.
15. Slice and enjoy warm or at room temperature!
16. ? Tip: Store leftovers in an airtight container at room temperature for up to 3 days or refrigerate for up to a week.

17. Pro Tips for the Best Strawberry Swirl Bread: ? Use Fresh Strawberries - Frozen berries work too, but be sure to thaw and drain excess liquid first.? Don't Overmix - Overmixing leads to dense, dry bread-gently fold ingredients together.? For Extra Moisture - Substitute buttermilk for regular milk for a softer texture.? Chill the Batter Before Swirling - Letting the batter rest for 5 minutes before swirling makes the pattern more defined.
18. Fun Variations to Try: ? Strawberry Lemon Swirl Bread - Add 1 teaspoon lemon zest for a citrusy kick.? Chocolate Strawberry Swirl Bread - Swirl in melted chocolate or cocoa powder.? Strawberry Coconut Bread - Add 1/2 cup shredded coconut to the batter.? Glazed Strawberry Swirl Bread - Drizzle with powdered sugar glaze for extra sweetness!
19. What to Serve with Strawberry Swirl Bread: This fruity, soft bread pairs perfectly with:
20. ? A Cup of Coffee or Herbal Tea - A cozy treat for breakfast or a snack.? Vanilla Ice Cream - A dreamy dessert pairing!? A Drizzle of Honey - Enhances the natural sweetness.? Fresh Berries & Whipped Cream - A simple but elegant serving idea.
21. FAQs About Strawberry Swirl Bread: Q: Can I use frozen strawberries?A: Yes! Just thaw, drain excess liquid, and blend into a puree before using.
22. Q: Can I make this bread dairy-free?A: Absolutely! Swap the butter for coconut oil and use almond or oat milk instead of regular milk.
23. Q: Can I freeze this bread?A: Yes! Wrap slices in plastic wrap and store in a freezer-safe bag for up to 3 months. Thaw before serving.
24. Q: Can I make muffins instead of a loaf?A: Yes! Pour batter into lined muffin tins and bake at 350°F for 18-22 minutes.
25. A Soft & Fruity Treat for Any Occasion!: This Deliciously Soft Strawberry Swirl Bread is the perfect way to enjoy sweet, juicy strawberries in a light, fluffy homemade loaf. Whether you're making it for brunch, dessert, or just because, this recipe is simple, beautiful, and incredibly tasty.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/soft-sweet-strawberry-swirl-bread-a-delicious-homemade-treat/>