

STRAWBERRY NUT BREAD

1 cup butter or margarine
1 1/2 cups sugar
1 tsp. vanilla
1/2 tsp. lemon extract
4 eggs
3 cups sifted all-purpose flour
1 tsp. salt
1 tsp. cream of tartar
1/2 tsp. baking soda
1 cup strawberry jam
1/2 cup dairy sour cream
1 cup broken walnuts

In a mixing bowl, cream butter or margarine, sugar, vanilla and lemon extract till fluffy. Add eggs, one at a time, beating well after each addition. Sift together flour, salt, cream of tartar and soda. Combine jam and sour cream. Add jam mixture alternately with dry ingredients to creamed mixture beating till well combined. Stir in nuts. Divide among 5 greased and floured 4 1/2 x 2 3/4 x 2 1/4-inch loaf pans. Bake in 350 degree oven for 50-55 minutes or till done. Cool 10 minutes in pans; remove and cool completely on wire racks.

Makes 5 loaves.

STRAWBERRIES

3/4 cup Eagle Brand milk
1 cup Angel Flake coconut
6oz. box strawberry jello
1 cup finely chopped pecans

Mix well. Chill overnight or longer. Shape into berries. Roll sides in red sugar and top in green sugar. Store in refrigerator.