

Chai Strawberry Bread with Strawberry Mascarpone Spread

First Place Winner – Strawberry Dessert Contest 2013
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Puree in food processor or blender. Set aside.

2 c. fresh strawberries (rinsed and hulled)
1 T. lemon juice
1 bag spiced chai decaffeinated tea, opened

Stir together in a large bowl.

4 eggs, beaten
1 ½ c. sugar
1 tsp. vanilla extract

**Sprinkle flour over berries & zest.
Save as last ingredient.**

1/8 c. plain flour
2 c. chopped fresh strawberries (rinsed & hulled)
1 tsp. lemon zest

Stir together dry ingredients.

3 c. plain flour
1 tsp. baking soda
1 tsp. salt

- Preheat oven to 350 degrees.
 - Grease and flour.
 - Pour the pureed strawberry and tea mixture into the large bowl of wet ingredients.
 - Add the dry ingredients to the wet ingredients, stirring until just combined.
 - Gently fold in the chopped/floured strawberry mixture.
 - Divide batter between 2 greased and floured loaf pans or a bundt pan. (Can use either 2 – 8 x 4 or 1 – 9x5 and 1 – 8x4 loaf pans)
 - Bake at 350 degrees for 45-60 minutes until toothpick comes out clean. (Will slice easier the next day. Keep on counter overnight.)
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To make the spread:

8 oz. mascarpone, softened
½ c. fresh strawberries, rinsed & hulled
¼ c. sugar
1 T. lemon juice
1 tsp. lemon zest
1/8 t. vanilla

Mix all ingredients in a food processor until well-combined. Store in refrigerator.

Adapted this recipe from the 1984 LWML of St. Stephens Lutheran Church (Mo. Synad) Hickory, NC Cookbook