

Sourdough Strawberry Quick Bread Recipe

Prep: 15 minutes • Cook: 1 hour

A tender sourdough-enriched quick bread studded with juicy strawberries and finished with a fresh strawberry icing, offering a delicate crumb, bright berry sweetness, and a subtle tang.

Ingredients

- 1 1/2 cups strawberries (chopped)
- 1 tablespoon all-purpose flour (for coating strawberries)
- 1 cup sugar
- 1/2 cup butter (melted)
- 2 eggs
- 1/2 cup sourdough discard
- 1/4 cup milk
- 2 teaspoons vanilla
- 2 cups all-purpose flour
- 1 1/4 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 cup powdered sugar
- 1 teaspoon heavy cream
- 2 tablespoons strawberries (crushed)

Instructions

1. Preheat oven to 350°F (177°C). Line or grease a loaf pan. Toss the chopped strawberries with 1 tablespoon flour; set aside.
2. In a bowl, whisk together sugar, melted butter, eggs, sourdough discard, milk, and vanilla until combined.
3. In a separate bowl, whisk the flour, baking powder, baking soda, and salt.
4. Add the dry ingredients to the wet ingredients and mix just until combined; do not overmix.
5. Fold in the floured strawberries, leaving behind any excess flour from the bowl.
6. Pour batter into the prepared loaf pan and bake 60–70 minutes, until a toothpick comes out clean or the internal temperature reads 200–205°F (93–96°C).
7. Cool in the pan on a wire rack until completely cool, then remove the loaf from the pan.
8. For the icing, mix powdered sugar, heavy cream, and crushed strawberries in a small bowl until smooth.

9. Drizzle or spread the strawberry icing over the cooled bread and serve.

Tags: Sourdough, Quick Bread, Strawberry, Dessert, Spring, Snack

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