

# Strawberries and Cream Bread

Yield: 10 min  
Total Time: 62 min

Recipe from: <https://www.recipeschoose.com/recipes/two-tier-strawberry-pies-recipes>

## Ingredients:

- nonstick cooking spray
- 1/2 cup unsalted butter softened
- 3/4 cup granulated sugar for batter
- 2 teaspoons vanilla extract for batter
- 2 large eggs
- 1/2 cup sour cream for batter
- 1 3/4 cups all purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup strawberries fresh, finely chopped
- 3 ounces cream cheese softened
- 1 tablespoon sour cream for filling
- 1/4 teaspoon vanilla extract for filling
- 2 tablespoons granulated sugar for filling

## Nutrition:

1. Calories: 310 calories
2. Carbohydrate: 37 grams
3. Cholesterol: 85 milligrams
4. Fat: 16 grams
5. Fiber: 1 grams
6. Protein: 5 grams
7. SaturatedFat: 9 grams
8. Sodium: 290 milligrams
9. Sugar: 20 grams

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