



Strawberry Banana Quick Bread

Easy to make and perfect for your next brunch. Made with [Pamela's Baking & Pancake Mix](#). Recipe and photo created by [A Cedar Spoon](#).

Ingredients

- 1¾ cups [Pamela's Baking & Pancake Mix](#)
- ¾ teaspoon salt
- ½ teaspoon cinnamon
- ½ teaspoon nutmeg
- 2 eggs
- ½ cup brown sugar
- 1 teaspoon vanilla
- 1 cup very ripe bananas, mashed {about 2 large bananas}
- ¼ cup melted butter {or butter substitute}
- 1 cup strawberries, hulled, sliced {about 5-6 strawberries}, plus one or two more strawberry sliced for the top

Directions

Preheat oven to 350 degrees F.

In a medium sized bowl, mix together Pamela's Baking & Pancake Mix, salt, cinnamon and nutmeg. In the bowl of a stand mixer, beat eggs until frothy, add brown sugar and mix until creamy. Add vanilla, bananas, and butter and mix well. Add the strawberries and mix on low until just combined. Add the flour mixture and beat on medium speed until well mixed, scraping down the sides at least once.

Spray or grease a 4 x 8" loaf pan well, pour in the batter and spread evenly in pan. Add sliced strawberries to the top of the batter if you like.

Bake for 40 to 45 minutes at 350 degrees F, or until the sides will be just starting to pull away from the pan (toothpick should come out clean). Allow to rest in the pan for 10 minutes before removing to a wire rack to cool.