

STRAWBERRY BREAD

3 c. plain flour	1 1/4 c. oil
2 c. sugar	1 c. chopped pecans
1 tsp. cinnamon	1 tsp. soda
1 tsp. salt	1 (10-oz.) pkg. strawberries, thawed
4 eggs	

Preheat oven to 350°. Sift flour, sugar, cinnamon, salt and soda in a large bowl. In small bowl, beat eggs and oil, add pecans and strawberries to this mixture. Pour over dry ingredients and mix well. Pour in two (9 x 5 x 3-inch) greased loaf pans. Bake at 350° for 1 hour.

Martha Warren

LITE YEAST ROLLS

1 pkg. Fleischman's yeast	2 pkgs. sugar substitute
1/4 c. warm water	1 T. Butter Buds
1 tsp. sugar	1 c. fat free buttermilk
2 c. Pioneer lowfat baking mix	

Dissolve yeast in warm water and sugar. Cover and let set for 10 minutes. Mix dry ingredients. Add to yeast mixture that has activated. Stir in buttermilk. Mixture will be sticky. Cover and let rise double. Pour out onto floured surface and knead. You will have to add flour or baking mix to make the dough workable. Make into 8-10 rolls and put in loaf pan that has been sprayed with non-stick cooking spray. Top each roll with lowfat margarine or butter spray. Let rise. Bake in 350° oven until light brown.

Kathy Warren