



## Strawberry Pecan Cake Pointe Coupee Pecan

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For this cake, you will need approx. 16 oz. strawberries – 2 cups for bread & ¼-½ cup for glaze.

### Cake

- 2 cups diced fresh strawberries, approx. ¼"
- 1 ½ cup all-purpose flour
- ¾ cup sugar
- ¼ tsp nutmeg
- ¼ tsp cinnamon
- 1 tsp baking soda
- 2 large eggs, beaten
- 1 tsp vanilla extract
- ½ cup pecan oil or vegetable oil
- 1 cup chopped pecans



Preheat oven to 350°. Finely chop strawberries. In a separate bowl, mix flour, sugar, nutmeg, cinnamon & baking soda. Add eggs, vanilla & oil to the dry mixture & mix well. Add 2 cups strawberries & pecans. Mix well. Pour into greased & floured loaf pan. Bake 350° for 45-50 minutes. Completely cool then add glaze.

### Glaze

- 1 cup powdered sugar
- ¼ - ½ cup diced fresh strawberries, approx. ¼" pieces
- ½ tsp vanilla extract
- ½ - 1 tsp milk or water, if needed

Mix & mash powdered sugar, strawberries & vanilla. If needed, add milk or water to thin. Drizzle over cake.  
Yield: 1 loaf pan

*As always, Bon Appetit!*