

Strawberry Cheesecake Bread

CAL: 324 PROTEIN: 6 CARBS: 39 FIBRE: 1 FAT: 16



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SERVES:
10



TIME:
70 minutes



INGREDIENTS

125g cream cheese
2 tbsp caster sugar
300g self-raising flour
1/2 tsp baking powder
200g strawberries, finely sliced
2 bananas, mashed (overly ripe)
2 eggs
125g butter, melted
2 tbsp honey
125ml milk

INSTRUCTIONS

Preheat oven to 190°C/375°F/Gas 5. Grease a 10cm x 24cm loaf tin with a little butter and line with baking paper.

Next, beat together the cream cheese and caster sugar until smooth.

In a separate large bowl, mix together the self-raising flour and baking powder. Add the strawberries and gently toss to combine.

Whisk together the banana, eggs, butter, honey and milk and pour it into the bowl of dry ingredients. Very gently mix to combine (try not to overmix).

Pour half the mixture into the pan, followed by a layer of the cream cheese. Pour the remaining banana bread mixture on top.

Smooth the surface and top with an extra strawberry or banana slices.

Cook for 45-50 minutes. Allow to cool for 5 minutes before serving.

MACROS

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