




# STRAWBERRY YOGURT LOAF

*with Vava Vanilla*



Serving: 10 Slices

 50 Minutes

## HOT HOT HOT

**Inside Tips:** Do not skip tossing the strawberries in flour. The flour will make sure the strawberries don't sink to the bottom of the loaf pan. You can also save a few strawberries to sprinkle on the top of the batter in the pan.

## WHAT YOU NEED

### Ingredients

- 2 Cups Vava Vanilla Dilettoso Mix
- ½ Cup Plain Yogurt
- 2 Eggs
- 3 Tablespoons Melted Butter or Oil (such as avocado oil)
- 1 ½ Cups Chopped Fresh Strawberries, tossed in 1 Tablespoon of Dilettoso Mix
- Toppings (Optional): Vanilla ice-cream, Fresh Strawberries

## HOW TO DO IT

1. **PREHEAT** the oven to 350°F. Grease an 8x4-inch loaf pan with cooking spray or cover it with a baking sheet. Set aside.
2. **PREPARE** the batter: In a medium bowl, whisk the eggs, melted butter (or oil), and yogurt together until combined.
3. **ADD** the Vava Vanilla Dilettoso mix and gently whisk until there are no more lumps. Avoid over-mixing. Gently fold in the strawberries.
4. **TRANSFER** the batter into the prepared loaf pan.
5. **BAKE** for 45 minutes, making sure to loosely cover the loaf with aluminum foil halfway through, to prevent the top from getting too brown.
6. **REMOVE** the loaf from the oven and allow it to cool in the pan, for about 30 minutes.
7. **REMOVE** the strawberry yogurt loaf from the pan and place it on a serving tray.
8. **SLICE** and serve with vanilla ice-cream or Greek yogurt, and extra fresh strawberries.

*Buon Appetito!*