

Strawberry Breakfast Bake

2 cups all-purpose flour, divided
2 cups fresh strawberries, sliced
1 cup sugar, plus extra for sprinkling on cake
½ cup buttermilk
½ cup margarine, softened
1 lemon, zested and juiced
1 large egg
2 teaspoons baking powder
1 teaspoon vanilla extract
1 teaspoon kosher salt

Directions:

1. Preheat oven to 350F and lightly grease a square baking dish with butter or non-stick spray.
2. In a medium bowl, whisk together 1 ¾ cups flour, baking powder and salt.
3. In a large bowl or mixer, cream together butter and sugar and lemon zest for 3-5 minutes, or until fluffy and lightened in color.
4. Add in egg and vanilla extract and continue to beat until incorporated.
5. Starting with the liquid take turns adding in buttermilk and flour mixture until everything is just combined.
6. Toss strawberries in remaining ¼ cup flour until coated, then fold strawberries into batter.
7. Pour batter into greased baking dish, then top with 1-2 tablespoons sugar.
8. Place baking dish in oven and bake for 40 minutes, or until toothpick inserted in center comes out clean.
9. Remove dish from oven and let cool before serving. Enjoy!

Serves 12

Nutrient Analysis, per serving: 229 calories, 36g. carbohydrate, 3g. protein, 8g. fat, 192mg. sodium