



Stawberry Banana Bread

- 2 cups (254 grams) all-purpose flour
- 1 cup (200 grams) light brown sugar
- 1 teaspoon baking soda
- 1/2 teaspoon fine salt
- 2 overripe bananas, mashed
- 2 large eggs
- 10 tablespoons (142 grams) unsalted butter, melted
- 1/2 cup buttermilk or plain yogurt
- 1 teaspoon vanilla extract
- 1 cup (130 grams) chopped strawberries



For the strawberry buttercream:

- 1 1/2 cups (188 grams) powdered sugar, sifted
- 1 stick (113 grams) unsalted butter, at room temperature
- Pinch fine salt
- 1 teaspoon vanilla extract
- 3 tablespoons seedless strawberry preserves
- Red food coloring, if desired
- Halved or quartered strawberries, to decorate



For the bread:

- Preheat oven to 350°F. Generously butter a 9-by-5-inch loaf pan or line with a sheet of parchment.
- In a large bowl whisk together the flour, sugar, baking soda, and salt.