

Butternut Squash Bread

bread 

Directions

1. Cut butternut squash in half and place cut side down on baking sheet. Roast butternut squash in 400° oven for 1 hour until tender. Scoop out seeds and discard.
2. Reduce oven temperature to 350° for baking the bread.
3. To make the squash puree, scoop the roasted squash away from the peel, discard the peel, and place in food processor or blender with water and blend until no lumps remain.
4. In large mixing bowl combine flour, baking soda, salt and spices.
5. In a separate mixing bowl combine butternut squash puree, eggs, oil, and brown sugar.
6. Add the wet ingredients to the dry ingredients and combine. Batter will be very thick, fold in wet ingredients until all flour is incorporated without over mixing.
7. Pour the batter into a greased and floured bread pan.
8. Bake for 50-55 minutes or until toothpick inserted into the center of the bread comes out clean.
9. Cool in pan for 10 minutes.
10. Remove from pan and place on a cooling rack.

Ingredients

- 1 cup butternut squash puree
- ¼ cup water
- 1 ½ cups white whole wheat flour
- 1 tsp. baking soda
- ½ tsp. salt
- 2 tsp. cinnamon
- ½ tsp. nutmeg
- ¼ tsp. allspice
- ½ cup brown sugar
- 1/3 cup canola oil
- 2 eggs, beaten