

Butternut Squash Bread

Ingredients

- 1 cup butternut squash puree (instructions below)
- 2 eggs
- ½ cup vegetable oil
- ¼ cup water
- 1 cup white sugar
- ½ cup brown sugar
- 1-¾ cups all-purpose flour
- 1 teaspoons baking soda
- ½ teaspoon kosher salt
- 2 teaspoons ground cinnamon

Instructions

Oven: 350 F

Puree:

1. Cut butternut squash in half lengthwise, scoop out seeds, top with 6 Tbsp butter cut into small cubes
2. Place halves flesh-side up on a foil-lined baking sheet.
3. Bake for 45-60 minutes, then remove from oven and let cool for 10 minutes.
4. Scoop flesh out of the rind and place in food processor or mash by hand. Add Cinnamon and salt to puree. Blend or Mash until creamy.

Butternut Squash Bread:

1. Preheat oven to 350°F (175°C). Grease and flour one 8.5 x 4.5 x 2.5 inch loaf pan.
2. In a large bowl, mix together the butternut squash puree, eggs, oil, water and sugar until thoroughly combined. In a separate bowl, whisk together the flour, baking soda, salt, cinnamon, nutmeg and cardamom.
3. Stir the dry ingredients into the butternut squash mixture. Combine just until incorporated; do not over mix. Pour into the prepared pan.
4. Bake for 55-65 minutes or until a wooden skewer inserted into the center of the loaf comes out clean.

Original recipe by “My Food Addiction”