

Butternut Squash Bread



RECIPE

INGREDIENTS:

- 1 cup butternut squash purée
- 2 eggs
- 1/2 cup vegetable oil
- 1/4 cup water
- 3/4 cup white sugar
- 1/2 cup brown sugar
- 1 cup whole wheat flour
- 3/4 cup all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon kosher salt
- 2 teaspoons ground cinnamon
- 1/2 teaspoon ground nutmeg
- 1/2 teaspoon ground cardamom



DIRECTIONS:

1. Preheat oven to 350 F. 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 sugars 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 at 350 F for 55-65 minutes or until a wooden skewer inserted into the center of the loaf comes out clean.



READ FOR
SOMEBUNNY