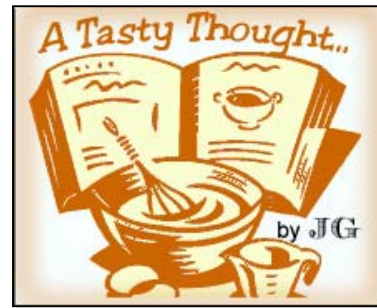


A Recipe compliments of



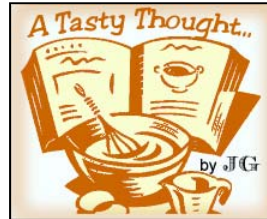
TRIM ON DOTTED LINE AND
FOLD FOR RECIPE CARD

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Butternut Squash Bread

Ingredients

- 3 cups Flour
- 1 tsp. Salt
- 2 tsp. Baking Soda
- 2 tsp. Baking Powder
- 2 tsp. Cinnamon
- ¼ tsp. Nutmeg (optional)
- 1 & ½ cups vegetable oil
- 2 cups Sugar
- 1 whole egg + 6 Egg Whites (= total of 4 whole eggs)
- 2 cups Butternut Squash (cooked & mashed or defrosted if frozen)



Oven: 350°F Time: 55 Minutes Makes two loaves

Method

1. Beat egg & egg whites in large bowl.
2. Mix in oil and sugar.
3. Add dry ingredients & mix with large spoon.
4. Then add in butternut squash and mix.
5. Spray PAM into 2 large loaf pans.
6. Pour batter into greased pans.
7. Bake at 350°F for 55 minutes or until toothpick comes out clean when inserted in middle of loaf.
8. Cool on wire rack for 10 minutes.
9. Remove from pans and continue cooling on wire racks.

***After cooled, wrap in heavy-duty aluminum foil and enjoy later.

***Freezes very well.

Enjoy!!!

JG

