

Butternut Squash and Cranberry Bread

Also Known As
from Terri Schmitt

Course	Yield	Type of Food	Main Ingredient
Bread	1 loaf	Bread	Squash

Comments

Terri is a personal chef and a good friend. Her company is The Very Zest. This is a great take off on pumpkin bread and features freshly ground nutmeg.

Prep Time 20 minutes **Cooking Time** 1 hour 45 minutes **Ethnic Origin** American

1/8=.125 1/4=.25 1/3=.33 3/8=.375 1/2=.5 5/8=.625 2/3=.66 3/4=.75 7/8=.875

Pre-Heat? <input checked="" type="checkbox"/> Yes		Temperature 350	Grease Pan? <input checked="" type="checkbox"/> Yes	
Measure	Ingredient	Measure	Ingredient	
1	butternut squash, 2.25 lb	2	eggs	
	cooking oil spray	1 cup	squash flesh 10 oz. from 2.5 lb.	
1.66 cups	flour		butternut squash	
1 tsp.	baking soda	.5 cup	cranberries, dried and sweetened	
.24 tsp.	baking powder	.25 cup	roasted squash seeds, chopped (optional, provides a nutty texture)	
.25 tsp.	salt			
.5 tsp.	cinnamon, ground			
.5 whole	nutmeg, finely grated			
.5 tsp.	cloves, ground			
.5 cup	vegetable oil			
2 Tbs.	sugar, granulated			
6 Tbs.	brown sugar			

Instructions

Spray a sheet pan with cooking oil spray and preheat oven to 350°F.
 Cut bulb end from the squash and cut that in half.
 Cut long end of squash in half lengthwise.
 Place cut sides down on oiled baking sheet and roast for 45 minutes to one hour, until squash is softened and skins are blistered.
 Scoop out seeds and discard (or rinse and roast them with a bit of salt until browned lightly).
 Scoop the flesh from the peel and reserve in a bowl.
 Allow squash flesh to cool to room temperature.
 Spray loaf pan with cooking oil spray and dust with flour.
 Combine dry ingredients in a bowl and whisk them together to evenly distribute. .
 Combine oil, sugar and eggs in bowl of mixer and cream them together. .
 Add squash flesh and beat the mixture. .
 Slowly add dry ingredients, mixing at lower speed until well combined. .
 Stir in cranberries (and roasted squash seeds). .
 Transfer batter into prepared loaf pan (9"x 5"x 3").
 Bake at 350°F for about 1 hour. .
 Cool before removing from pan. .
 Slice, toast and serve with butter.

Note from the chef: If you choose to use the roasted seeds, I recommend chopping them into small pieces, using a food processor, before adding to the bread batter.