



## Winter Squash Bread

### Ingredients

1½ cups all-purpose flour  
1/2 cup sugar  
1/2 cup brown sugar  
1 tsp. baking soda  
1/4 tsp. baking powder  
1/2 tsp. salt  
1/2 tsp. cinnamon  
1/2 tsp. ground nutmeg  
1 cup cooked, mashed butternut or acorn squash  
2 eggs, beaten  
1/2 tsp. vanilla or maple extract  
1/2 cup butter, melted  
1/4 cup walnuts or pecans, chopped

### Preparation

Combine dry ingredients. In a separate bowl, mix together squash, eggs, vanilla or maple extract and butter. Add to flour mixture along with nuts and stir just until all ingredients are moistened. Pour into a greased and floured 9- by 5- by 3-inch loaf pan. Bake at 350 degrees F for 50 to 60 minutes or until a toothpick inserted in the center comes out clean. Let loaf stand for 15 minutes, then turn out onto a wire rack and cool completely.