



Winter Squash Dessert Bread

INGREDIENTS

- 1 3/4 cup of pureed roasted winter squash (Butternut, Pumpkin, Acorn) or 1 15oz can of pumpkin puree
- 1/2 cup of oil or melted butter
- 1 2/3 cup of sugar
- 3 eggs
- 2 tsp of pumpkin pie spice
- 3/4 tsp baking soda
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- 1 cup of chocolate chips (optional)
- 2 1/3 cup of white flour

DIRECTIONS

1. Heat oven to 350 degrees F. Butter a 6-cup loaf pan or coat it with nonstick spray.
2. In a large bowl, whisk together pumpkin, oil, eggs and sugar until smooth. Sprinkle baking powder, baking soda, salt, cinnamon, nutmeg, ginger and cloves over batter and whisk until well-combined. Add chocolate chips, if using. Add flour and stir with a spoon, just until mixed. Scrape into prepared pan and smooth the top.
3. Bake bread for 65 to 75 minutes until a tester (toothpick / knife) comes out clean.



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