



Butternut  
**SQUASH**  
“Pumpkin” Bread

Move over pumpkin, there is a new loaf in town! Butternut squash “pumpkin” bread is moist and flavorful, and brings the pumpkin spice season to your home.

## **Ingredients**

2 cups all-purpose flour

1/2 tablespoon baking powder

1/2 teaspoon baking soda

1/4 teaspoon salt

2 teaspoon pumpkin spice blend

2 eggs

1 cup sugar

1 teaspoon vanilla extract

1/2 cup vegetable oil

2/3 cup buttermilk

1 cup butternut squash puree (or pumpkin puree)

## **Instructions**

1. Preheat oven to 350 F.
2. In a medium bowl, sift the flour, baking powder, baking soda, salt and pumpkin spice together.
3. In a large bowl, whisk the eggs and slowly add sugar until the mixture turns a light-yellow color. Add vanilla extract, oil, buttermilk and butternut squash (or pumpkin) puree and mix thoroughly.
4. Slowly add the dry ingredients while continuously mixing the batter.
5. Grease and flour a loaf pan. Pour the batter in the pan and bake for 60-70 minutes. Check if it is ready by sticking a toothpick in the center of the loaf bread and then withdrawing it. The toothpick must come out clean.