

Seasonal Eating



Spiced Butternut and Cranberry Bread

- 3 1/3 cups flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 1/2 teaspoons salt
- 1 teaspoon ground ginger
- 1 teaspoon ground nutmeg
- 1 teaspoon ground cinnamon
- 1 teaspoon ground cloves
- 3 cups sugar
- 4 large eggs
- 1 cup vegetable oil
- 1 teaspoon vanilla extract
- 2 cups roasted, mashed butternut squash
- 1 (12-ounce) bag fresh cranberries

In a medium bowl, combine the flour, baking powder, baking soda, salt, ginger, nutmeg, cinnamon and cloves. Whisk well. In the bowl of an electric mixer, combine the sugar, eggs, oil and vanilla. Mix on medium speed until creamy, 2 minutes. Add the roasted squash and mix until combined. With the mixer running on low, gradually add the flour mixture until just combined. Remove the bowl from the mixer and stir in the berries by hand. Transfer the mixture to three 8"x4" greased loaf pans. Bake at 325 degrees for 60-70 minutes or until a toothpick comes out with just a few crumbs. Let cool for a few minutes and then remove from pans to a cooling rack.