



BUTTERNUT *Squash* BREAD

INGREDIENTS

- 1/2 cup butter
- 2/3 cup brown sugar
- 1 /2 cup sugar
- 1 cup butternut squash
(cooked and smashed)
- 2 eggs
- 1 tsp. vanilla
- 1 1/2 cups self-rising flour
- 1 1/2 tsp. pumpkin pie spice

INSTRUCTIONS

1. Preheat oven to 350.
2. Beat butter and sugars until light and fluffy.
3. Add remaining ingredients and beat well.
4. Pour batter into greased loaf pan.
5. Bake 45 minutes or until toothpick comes out clean.
6. Allow to rest in pan 15 minutes before removing.
7. Serve warm with butter

