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Squash Tea Bread

Prep Time: 15 mins

Cook Time: 50 mins

Rest Time: 10 mins

Total Time: 1 h 15 mins

Ingredients

- 2/3 cup(s) flour, all-purpose
- 1/2 cup(s) flour, whole-wheat pastry
- 1/2 teaspoon baking powder
- 1/4 teaspoon baking soda
- 1/2 teaspoon cinnamon, ground
- 1/2 teaspoon ginger, ground
- 1/4 teaspoon salt
- 1/8 teaspoon allspice, ground
- 1/8 teaspoon cloves, ground
- 3/4 cup(s) squash, winter, pureed
- 1/2 cup(s) sugar
- 1/4 cup(s) honey
- 1/4 cup(s) oil, canola
- 1 large egg(s)
- 1 large egg white(s)

Preparation

1. Preheat oven to 350°F. Lightly oil and flour a 9-by-5-inch loaf pan.
2. Whisk all-purpose flour, whole-wheat flour, baking powder, baking soda, cinnamon, ginger, salt, allspice and cloves in a medium bowl until combined.
3. Beat squash puree, sugar, honey and oil in a large bowl with an electric mixer at medium speed until smooth, about 1 minute. Beat in egg and egg white.
4. Turn off the mixer, add the dry ingredients and beat at low speed until combined. Scrape into the prepared loaf pan.
5. Bake the bread until lightly browned and a toothpick inserted into the center comes out clean, 45 to 50 minutes.
6. Cool in the pan for 10 minutes, then turn out onto a wire rack and let cool for 30 minutes more. Serve warm.