

Butternut Squash Quick Bread

Makes one (9- x 5- x 3-inch) loaf
The Grass Roots Cookbook ©1977
By Jean Anderson

Recipes of Mrs. Jake R. Hatfield
Of
Washington County, Arkansas

1 cup granulated sugar
½ cup firmly packed light brown sugar
1 cup cooked, mashed, unseasoned butternut squash (you may use, if you like,
1 cup thawed, frozen commercial winter squash)
½ cup vegetable oil
2 eggs
2 cups sifted all-purpose flour
1 teaspoons baking soda
½ salt
½ teaspoon ground cinnamon
½ teaspoon ground nutmeg
¼ ground ginger
¼ cup water
1 cup seedless raisins
½ cup chopped black walnuts, California walnuts or pecans (Mrs. Hatfield uses
black walnuts which grow wild on the farm)

1. Place granulated sugar, brown sugar, squash, oil and eggs in large mixer bowl and beat at medium speed 1 to 2 minutes until smooth.
2. Sift flour with soda, salt and spices and mix in alternately with the water, beginning and ending with the dry ingredients. Fold in raisins and nuts.
3. Pour batter into a well-greased-and-floured 9- x 5- x 3-inch loaf pan and bake in a moderate oven (350°) for 60 to 65 minutes, until bread pulls from sides of pan is peaked and springy to the touch.
4. Cool bread upright in its pan on a wire rack for 10 to 15 minutes, then loosen with a thin-bladed spatula, turn out on rack and cool to room temperature before cutting.