



Butternut Squash Quick Bread with Cinnamon Streusel

Kickstart your day with sweet spiced squash quick bread

Cinnamon Streusel

1/4 cup all-purpose flour
2 Tablespoon brown sugar
1/4 teaspoon ground cinnamon
1/8 teaspoon ground nutmeg
2 Tablespoons cold butter, grated
1/2 teaspoon pure vanilla
2 Tablespoon chopped pecans

Make the Streusel: In a mixing bowl, combine flour, brown sugar, cinnamon, and nutmeg. Blend in the butter using a pastry blender or your fingers until the topping resembles coarse crumbs. Add vanilla and pecans, squeeze together to make sure it will form crumbs. Place in the refrigerator to chill while making the quick bread.

Butternut Squash Quick Bread

1 egg
1/2 cup olive oil
1 cup granulated sugar
1 cup fresh grated butternut squash
1 teaspoon pure vanilla extract
1-1/2 cups all-purpose flour
1-1/2 teaspoons baking powder
1/2 teaspoon salt
1/2 teaspoon cinnamon
1/8 teaspoon nutmeg
1/3 cup chopped pecans

Before Starting: Preheat oven to 325 degrees F. Grease and flour one 8.5"x4.5" metal loaf pan.

Prepare Bread Batter: In a large mixing bowl, cream egg, oil, sugar, grated squash, and vanilla until well mixed. In a separate bowl, sift together the flour, baking powder, salt, cinnamon, and nutmeg. Stir into creamed mixture to form smooth batter; stir in pecans.

Adding the Streusel: Evenly spoon the batter into prepared loaf pan; Sprinkle the top evenly with streusel.

Bake Quick Bread: Bake at 325-degree F oven for 45 to 50 minutes or tests done when toothpick inserted in the center comes out clean and the bread is golden. Remove from oven; cool 10 minutes; loosen sides of bread. Remove from pan. Let cool before glazing.

Optional Orange Glaze:

1/2 cup confectioners' sugar
1-1/2 teaspoons fresh orange juice
In a small bowl, stir ingredients together until smooth and glaze consistency. Drizzle over cooled bread

To Serve: Garnish top of bread with several mandarin orange slices; serve bread in slices .Yield: 1 loaf Serves: 6 to 8

Recipe Inspired by George Frederick, Lincoln, Nebraska; recipe shared in Penzeys Spices, Harvest 2020 booklet
His friends and a local food bank benefit from his bumper garden crops.

About the Recipe: For a unique breakfast treat, bake up a butternut squash quick bread, flavored with warm spicy cinnamon and nutmeg. Add a streusel for a sweet crunchy top and drizzle with some fresh orange glaze. This harvest bread is easy to make and delicious to serve for breakfast, brunch, or as a snack.