

Celebrate
the Art
of Fine
Food!

Inspired Recipes
from our
Corporate Chef -
Cindie Belner

Butternut Squash Bread

Ingredients:

- 3 cups all-purpose flour
- 2 cups of sugar
- 2 teaspoons baking soda
- ½ teaspoon baking powder
- 1 teaspoon salt
- 1 teaspoon ground cinnamon
- 1 teaspoon ground nutmeg
- 2 cups cooked mashed butternut squash (#4569919)
- 4 eggs beaten
- ½ cup melted butter

Directions

1. Combine first 7 ingredients, stir lightly and set aside.
2. Combine squash, eggs, butter; mix well. Add flour mixture, stirring only until blended. Pour into 2 greased and floured 9x5x3-inch loaf pans.
3. Bake at 350 degrees for 50 to 60 minutes or until bread tests done.

For Questions or Additional Information:

G.O. Fresh Chef, Cindie Belner has cooked up a wealth of menu ideas and recipes to help inspire busy chefs. Contact Cindie for other creations designed to help foodservice operators succeed with customer-pleasing taste sensations. Call 1-800-328-0797, or send an email to cindie@gofresh-precut.com and start receiving her fresh, new recipes automatically.