



## Butternut Squash Cake

### Ingredients:

- 1 butternut squash (about 1 pound)
- 4 eggs
- 1½ c. sugar
- 1 c. vegetable oil
- 2 c. all-purpose flour
- 2 t. Baking powder
- 1 t. Baking soda
- 1 t. Salt
- 2 t. Cinnamon
- ½ t. freshly grated nutmeg
- Confectioners sugar

### Method:

Split the butternut squash lengthwise and scoop out the seeds. Steam until tender, about 30 to 40 minutes. Scoop out all the flesh and mash or puree it, you will need 1 ¾ cups. Beat eggs in a large bowl until lemon-colored, then add the sugar. When blended, add the oil and squash and beat thoroughly. Toss the flour, baking powder, baking soda, and salt together, then add them to the first mixture, mixing well. Stir in the spices.

Pour the batter into a buttered Bundt pan and bake at 350° for 45 minutes. Let cool in pan for 10 minutes. Then put onto cooling rack. Dust with confectioners sugar. Makes 1 bundt cake.

**From Carpinito Brothers Farm, Kent, WA**