



Winter Squash Corn Bread

Ingredients:

- $\frac{3}{4}$ c. yellow cornmeal
- $\frac{3}{4}$ c. flour
- 4 t. Baking powder
- $\frac{1}{2}$ t. Cinnamon
- $\frac{1}{4}$ t. Allspice
- $\frac{1}{2}$ t. Salt
- $\frac{1}{2}$ c. soft butter
- $\frac{1}{4}$ c. dark brown sugar, packed
- 2 eggs
- 1- $\frac{1}{2}$ t. Lemon juice
- 1 c. pureed steamed winter squash
- $\frac{1}{4}$ c. milk

Method:

Mix the cornmeal, flour, baking powder, spices, and salt together. In a separate bowl mix the soft butter and the brown sugar, and beat until light. Stir in the eggs, lemon juice, squash, and milk and beat well. Gradually add the dry mixture, blending thoroughly. Pour the dough into a buttered 8-inch loaf pan. Bake in a 350° oven. After 50 minutes check the bread if it's not done cook for 10 more minutes. Cool on a rack.

From Carpinito Brothers Farm, Kent, WA