

# HUBBARD SQUASH COFFEE CAKE

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## Ingredients

14 ounces Blue Hubbard Squash puree, divided

1 Egg, beaten

3 ½ ounces Butter, melted

1 Cup Milk

1 Cup Walnuts, chopped

12 ounces Flour

1 Cup Sugar

1 teaspoon Baking Soda

½ teaspoon Salt

1 Tablespoon Baking Powder

## Directions

Preheat Oven to 350F.

Whisk Flour, Salt, Sugar, Baking Powder & Baking Soda together in a large bowl.

In a separate bowl combine *7 ounces* Squash, Egg, Butter and *half* the Nuts, then add ½ Cup Milk.

Mix wet ingredients into the dry and fold in with a large spatula- pour in more milk until you have a thick batter that is not too runny.

Transfer batter evenly into a 9 x 13 inch baking dish and spoon the remaining Squash in 3 lines along the length of the batter (pictured).

Sprinkle with remaining Walnuts and place on middle rack of oven for 35 minutes, then reduce heat to 325F for a further 10 - 15 minutes.

Test that cake is done by inserting a knife or cake tester in the middle and ensuring that it comes out clean with no batter sticking.

Cool to room temperature before cutting into portions.