

SPICED SQUASH & RAISIN LOAF

INGREDIENTS

2 Cups Pumpkin Purée
1 Cup Sugar
½ cup Brown Sugar
½ Cup Applesauce
¼ Cup Vegetable Oil
1 teaspoon Vanilla
3 Eggs
3 Cups Flour
2 teaspoons Baking Soda
½ teaspoon Baking Powder
½ teaspoon Iodized Salt
1 teaspoon Cinnamon
½ teaspoon Nutmeg
¼ teaspoon Clove
½ Cup Golden Raisins

DIRECTIONS

Preheat oven to 350F.

Grease and very lightly flour a decorative or loaf pan and set aside.

In a mixing bowl stir together pumpkin, eggs, sugars, applesauce and vanilla.

In a separate bowl whisk together the remaining ingredients except raisins.

Fold the dry ingredients into the wet using a folding motion until there is no more visible flour, but do not over-mix, then fold in the raisins.

Pour batter into prepared pan and bake for 60 - 75 minutes. A toothpick or knife inserted in the middle should come out clean when fully baked.

Cool for 10 minutes before running a knife around the inside of the pan and inverting the loaf onto a serving platter.

Cool to room temperature before slicing.