

Butternut Squash Quick Bread

with Sweet Potato Pie Tea

This butternut squash quick bread is infused with the warm flavors of cinnamon, nutmeg, and ginger, complemented by the rich notes of Sweet Potato Pie tea. Chopped candied pecans add a delightful crunch to this moist and flavorful bread.

PREP TIME: 20 minutes

TOTAL TIME: 1 hour 25 minutes

COOK TIME: 60-65 minutes

2 C all-purpose flour

1 † baking soda

1/2 † salt

1 † ground cinnamon

1/2 † ground nutmeg

1/2 † ground ginger

1/2 C unsalted butter, softened

3/4 C brown sugar

2 lg eggs, beaten

2 C pureed butternut squash

1/2 C brewed Sweet Potato Pie tea,
cooled

1/2 C chopped candied pecans (recipe
below)

COMBINE DRY INGREDIENTS: In a large bowl, whisk together flour, baking soda, salt, cinnamon, nutmeg, and ginger.

CREAM BUTTER AND SUGAR: In another bowl, cream together the butter and brown sugar until light and fluffy.

ADD EGGS AND SQUASH: Beat in the eggs one at a time, then stir in the pureed butternut squash and brewed Sweet Potato Pie tea.

MIX IN DRY INGREDIENTS: Gradually add the flour mixture to the squash mixture, stirring just until combined.

ADD PECANS: Fold in the chopped candied pecans.

BAKE: Pour batter into a greased 9x5 inch loaf pan. Bake at 350°F for 60-65 minutes, or until a toothpick inserted into the center comes out clean.

COOL: Let the bread cool in the pan for 10 minutes, then turn out onto a wire rack to cool completely.

Candied Pecans

1 C pecan halves

1/4 C brown sugar

1 T unsalted butter

1/2 † ground cinnamon

1/4 † ground nutmeg

1/4 † ground ginger

PREPARE PECANS: In a skillet over medium heat, melt the butter. Add the pecans, brown sugar, cinnamon, nutmeg, and ginger. Cook, stirring constantly, until the sugar has melted, and the pecans are coated, about 5 minutes.

COOL: Spread the pecans on a baking sheet lined with parchment paper and let cool completely before chopping.