

Squash-Pumpkin Bread recipe redo



Photo Susie Iventosch

Pumpkin-Squash Breakfast Bread

By Susie Iventosch

Sometimes there are mix-ups in communication and we had a few with this recipe in the last issue. If you thought it was a lot of pepitas and nutmeg for one loaf of bread, you were right! But, because this bread is so yummy, I wanted to run it again, but with the correct amount of each ingredient. My apologies to anyone who tried the bread from the last issue. I am including the entire story below, so you will have a proper copy this week. After seeing the mistakes, I needed a good stiff drink and began to think about festive holiday cocktails and decided to make my own hot buttered rum batter. I hadn't had one in years and I forgot how delicious they are. This batter will stay in the refrigerator for several weeks,

and during the cold winter months it's a great go to, when there's a chill in the air.

Squash-Pumpkin Bread updated

Recently, I made pumpkin bread using canned pumpkin, which turned out to be more like pumpkin cake and realized that I wanted more substance to my bread. A quick online search produced the Macrina Bakery Squash Harvest Loaf recipe. Macrina supplies many of the coffee shops and retailers with baked goods in the greater Seattle area. I've had their squash bread and it is delicious! After reading through the recipe and seeing what we had on hand, I made several changes, one of which was to add some canned pumpkin in addition to freshly baked and puréed squash. An-

other was to add raisins to the batter. And, since I am a huge cardamom fan, I included that in the assortment of spices that make this bread so yummy. I also used some white whole wheat flour in place of all white flour, to give a little healthy boost. White whole wheat flour is made from hard white spring or winter wheat berries, and has the nutritional value of whole wheat flour, but milder in color, flavor and texture. It still includes the bran, germ and endosperm of the berries, all ground into the flour. The flour we normally see labeled as Whole Wheat Flour is made from the red spring wheat berry, and has a darker color and more robust flavor than White Whole Wheat flour.

If you plan on having holiday house guests, this bread is delicious and goes a long way, since it is chock full of goodies and quite dense. Double the recipe for two loaves.

For more on the difference between whole wheat flour and white whole wheat flour, please visit: <https://www.thekitchn.com/whats-the-difference-between-whole-wheat-and-white-whole-wheat-flour-236647>, or <https://www.bobsredmill.com/blog/healthy-living/hard-red-wheat-vs-hard-white-wheat/>.

For more information on Macrina Bakery, please visit: <https://www.macrinabakery.com/>.

Pumpkin-Squash Breakfast Bread

(Makes one 9 x 6 loaf of bread)

INGREDIENTS

- 1 cup cooked and puréed squash (Delicata, Acorn or Butternut*)
- ½ cup canned pumpkin
- 2 eggs
- ½ cup canola oil
- 3/8 cup (6 tablespoons) milk mixed with 1 teaspoon cider vinegar
- 1 teaspoon vanilla extract
- 1 cup raisins, soaked in boiling water and then squeezed dry of any excess water (I use Trader Joe's Jumbo Raisin Medley)
- ½ cup walnut pieces, roasted
- ½ cup pecan pieces, roasted
- ½ cup pepitas, roasted, (green pumpkin seeds), half for bread and half for topping
- 1 cup unbleached white flour
- ¾ cup white whole wheat flour
- ¾ cup, packed, light brown sugar
- ¾ cup granulated sugar
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1 teaspoon cinnamon
- 1/2 teaspoon nutmeg
- 1/2 teaspoon cardamom
- 1 teaspoon salt
- 2 tablespoons raw sugar for topping

DIRECTIONS

For squash: It depends upon the kind of squash you choose in order to know how many to cook, but whatever the case, cut squash in half, and clean out seeds. Place cut side down onto greased baking sheet and cook at 400 F for approximately 35-40 minutes, or until a knife easily inserts and pulp is tender. Remove from oven and cool. Scoop out pulp and smash with a fork, or purée in a food processor. Use 1 cup of this purée for this recipe. Can be made ahead of time and refrigerated until ready to use.

*I used 2 Delicata squash, or 1.5 Acorn squash, but have not yet tried it with Butternut squash.

For nuts: Place nuts and pumpkins seeds on a baking sheet lined with aluminum foil. Bake at 400 F for approximately 10 minutes, or until just beginning to brown. Remove from oven and cool.

For raisins: Place raisins in a small bowl, completely cover with boiling water and allow to sit for about 15 minutes, or until soft. Drain water and squeeze any excess water from raisins. Set aside.

FOR BREAD: In a large bowl, place all dries, including flours, sugars, spices, nuts and half of the pumpkin seeds. In a separate bowl, combine squash purée, canned pumpkin, eggs, soured milk, oil, raisins and vanilla. Mix well. Add to dries and stir until well combined.

Pour batter into a greased 9x6 bread loaf pan. Sprinkle remaining half of the pumpkins seeds and the raw sugar on top. Bake in 350-degree oven for approximately 50-55 minutes, or until a knife inserted in bread comes out clean.

Homemade Hot Buttered Rums

(Makes approximate 6-8 small drinks)

INGREDIENTS

Batter

- 1 stick (1/2 cup) salted butter, at room temperature
- ½ cup, packed, light brown sugar
- ½ cup powdered sugar
- 1 teaspoon cinnamon
- ½ teaspoon cardamom
- Dash nutmeg

Mix all ingredients with a fork or electric beater until well blended. Refrigerate until ready to use. This batter will last several weeks in the refrigerator.

Cocktails-per drink

- 1 heaping tablespoon hot buttered rum batter
- ¼ cup boiling water
- 1 shot (1.5 oz.) of your favorite rum (I used Amret Old Port Deluxe Rum from India)*
- 1 cinnamon stick for garnish

Because these are quite sweet and we had them after dinner, I made them in small Belgian beer tasting glasses, which turned out to be very pretty, too. Just keep the spoon in the glass while pouring the water in, to prevent glass from breaking. Or you can always double the recipe and use a regular mug.

Place batter in glass and add boiling water. Stir just to dissolve. Add rum and garnish with cinnamon stick. Reheat if necessary.

*I don't know too much about rum, but this is one that was recommended for hot buttered rums at my local liquor store. It has a golden-amber color, and does not have the molasses profiles of some of the darker or spiced rums, which I think made it a great rum for this drink.



Photo Susie Iventosch

Hot buttered rum



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Not to be missed

GARDEN

The Walnut Creek Garden Club meeting begins at 9:45 a.m. Monday, Jan. 14 at Heather Farm, 1540 Marchbanks Road, Walnut Creek. David Rust, an expert on mushrooms and president of the Mycological Society, with his slide show, "Know Your Mushrooms," will help us identify the good and the bad and we will come away with a new appreciation of fungi's significant benefits to our ecosystems and human health. Times: 9:45 a.m. - Business Meeting; 10:30 a.m. - Social; 11 a.m. Program. We invite you to attend a meeting. Questions: msslittle44@gmail.com

The Moraga Garden Club will hold its next meeting at 9:30 a.m. Thursday, Jan. 17, at the Holy Trinity Church, 1700 School Street, Moraga. The guest speaker will be Gail Emmons, author of "A Beginner's Guide to Working with Leaves in a Contemporary Way." She will speak on "Leaf Manipulation." Emmons started her flower arranging journey more than 30 years ago while living in Hong Kong and taking classes in Sogetsu Ikebana. Emmons' trademark in flower ar-

ranging has been the development of a dynamic sculptural style that mixes the traditions of both East and West in new and daring ways. This event is free and open to all interested parties. Refreshments will be served. For more information, visit moragagardenclub.com.

The Montelindo Garden Club will be holding its January meeting at 9:30 a.m. Friday, Jan. 18 at the Lafayette Library and Learning Center's Community Hall. Presentation: Pruning Tips with speaker Scott Paris. In South Placer County, Scott Paris started as a Landscape Designer and opened the High Hand Nursery in 2003 to acquire plants for his landscaping business. More recently he became the owner of Maple Rock Gardens, a landscaping gem and year-round farm which is opened to the public a few times a year. Paris will give tips on pruning plants in your landscape. www.montelindogarden.com

Winter Rose Care Workshop at 10 a.m. Saturday, Jan. 26 at McDonnell Nursery, 196 Moraga Way, Orinda. Email info@mcdonnellnursery.com or call (925) 254-3713 to reserve a seat.

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Lamorinda Weekly

is an independent publication, produced by and for the residents of Lafayette, Moraga and Orinda, CA
26,600 printed copies; delivered to homes & businesses in Lamorinda.

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