

## Summer Squash Bread

What you'll need:

*3 eggs, beaten  
2 cups sugar\*  
1 cup vegetable oil\*  
3 cups all-purpose flour  
3 teaspoons baking powder  
2 tablespoons ground cinnamon  
2 tablespoons Pumpkin Pie Seasoning (nutmeg, allspice, cinnamon  
and ginger if you can't find pie spice.)  
2 cups shredded summer squash (One LARGE squash)*

*Preheat your oven to 350 and grease a bread pan (muffin pan etc.)*

*Whisk your eggs until they are fluffy and that beautiful yellow color and add your oil\*.*

*Add your sugar and continue to stir.*

*Add your flour a smidge at a time.*

*Mix in your spices and baking powder.*

*Next stir in your squash.*

*Once you have everything good and mixed, transfer it to your pan and pop it in the oven for 45 minutes until a knife inserted in the center comes out clean.*

*\*You can use 3/4 cup sweetened apple sauce and 1/4 cup oil and reduce the sugar to 1/2 a cup. You will need to cook an additional 10 -15 minutes.*