

Butternut Squash Bread

Gluten-Free Bread by Ellen Brown

45 minutes prep time makes 1 loaf

¾ c chopped walnuts

1 c peeled, seeded, and diced butternut or acorn squash

(About 5 oz.)

1/3 c tapioca flour

1/3 c cornstarch

1/3 c garbanzo bean flour

2 Tbsp sorghum flour

1 ½ tsp gluten-free baking powder

1tsp agar powder

1/4tsp ground cinnamon

1/4tsp ground ginger

1/2tsp baking soda

1,2 tsp xanthan gum

¼ tsp fine salt

4 Tbsp unsalted butter, at room temperature

½ c firmly packed light brown sugar

1 large egg, at room temperature

½ c small-curd cottage cheese

Preheat oven to 350 degrees.

Grease an 8 1/2x 4 ½ - inch loaf pan with vegetable oil spray. Place walnuts on a baking sheet and toast them for 5 to 7 minutes, or until browned. Set aside. Cover squash with salted water in a sauce pan and bring to a boil over high heat. Lower heat to medium and boil squash, uncovered, for 10 to 15 min, or until very tender. Drain squash, shaking it in a colander to rid it of as much water as possible. Puree it in a food processor fitted with the steel blade or in a blender. Measure out ½ cup of puree and reserve remainder for another use. Combine tapioca flour, cornstarch, garbanzo bean flour, sorghum flour, baking powder, agar powder, cinnamon, ginger, baking soda, xanthan gum, and salt in a large, deep bowl and whisk well.

Combine butter and sugar in the bowl of a stand mixer. Beat at low speed to combine. Raise speed to high and beat for 3 to 5 min, or until light and fluffy. Scrape down sides of bowl as necessary. Add egg, cottage cheese, and squash. Beat at medium speed until smooth. Add dry ingredients at low speed and beat for 2 min. Stir in walnuts. Scrape dough into prepared pan and smooth top with a rubber spatula dipped in water.

Bake bread for 50 to 55 min, or until a toothpick inserted into the center comes out clean.

Check bread after 30 min, and cover it if it's getting too brown. Place pan on a cooling rack

And let cool for 30 minutes. Turn bread out of pan and serve.

Note: The bread can be served warm or at room temperature. Once cool, keep it refrigerated, tightly wrapped, for up to 2 days. Variation: Substitute $\frac{1}{2}$ cup of canned solid-pack pumpkin for the squash.