

## *Cinnamon Pecan Quick Bread*

*1 cup all purpose Flour  
loaf pan*

*1tsp Baking Soda  
together*

*½ tsp. Ground Ginger  
large bowl*

*1 tsp Salt  
sugar, oil and*

*2 large Eggs  
on medium*

*½ cup Dark Brown Sugar  
ingredients until*

*1 tsp Vanilla extract  
Smooth top and*

*¾ Cup Whole Wheat Flour  
inserted into*

*2 tsp Ground Cinnamon  
and remove*

*¼ tsp Allspice*

*1 Cup Winter Squash puree  
(can use any variety of squash)*

*2/3 cup Applesauce unsweetened*

*2 TB Toasted chopped Pecans*

*Preheat oven to 350 degrees. Coat a 9x5 inch*

*with cooking spray. In medium bowl whisk*

*flourrs, baking soda, spices and salt. In a*

*combine squash puree, eggs, applesauce,*

*vanilla extract. Using an electric beater beat*

*speed until well combined. Fold dry*

*just combined. Pour batter in loaf pan.*

*sprinkle with pecans. Bake until toothpick*

*center comes out clean, 55-60 minutes. Cool*

*from pan and slice into 16 pieces.*

*Recipe submitted by Deaconess Jeannetta Lee*