



Mirliton Squash and almond bread

Ingredients

- 2 cups Whole wheat flour
- 1/2 cup grated Coconut, slightly toasted.
- 1/2 cup sliced Almonds
- 1 tsp Cinnamon
- 1 tsp Baking soda
- 1 cup Florida Products Pear Squash puree**
- 3/4 cup Dark brown sugar
- 1 tsp Vainilla extract
- 1/3 cup Sour milk
- 1/2 tsp Salt

Preparation

Grease a 14 x 4 inch bread pan. Preheat oven to 375 F.
In a small bowl mix dry ingredients all together.
Whip egg whites until fluffy, slowly add sugar until stiff peaks form, add squash puree. Add dry ingredients alternating with the sour milk and vainilla, beating just enough to mix.
Pour into the prepared pan and bake until tester comes out clean 40-45 minutes, let cool a few minutes and turn into a rack to cool completely.
Sprinkle with powdered sugar and serve.