

## Drizzled Butternut Bread

- 1 cup butter, softened
  - 1 package (8 ounces) cream cheese, softened
  - 2 cups sugar
  - 3 large eggs, room temperature
  - 2 cups mashed cooked butternut squash
  - 1 teaspoon vanilla extract
  - 3 cups all-purpose flour
  - 1 teaspoon baking powder
  - 1 teaspoon ground cinnamon
  - 1/2 teaspoon salt
  - 1/2 teaspoon baking soda
  - 1 cup chopped walnuts
  - **ICING:**
  - 1 cup confectioners' sugar
  - 1/2 teaspoon vanilla extract
  - 6 to 8 tablespoons sweetened condensed milk
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Yield: 2 loaves (12 slices each)

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1. In a large bowl, cream the butter, cream cheese and sugar until light and fluffy.
2. Add eggs, 1 at a time, beating well after each addition.
3. Beat in squash and vanilla.
4. Combine the flour, baking powder, cinnamon, salt and baking soda; gradually beat into creamed mixture. Fold in walnuts.
5. Transfer to 2 greased 8x4-in. loaf pans.
6. Bake at 350° for 55-65 minutes or until a toothpick inserted in the center comes out clean.
7. Cool for 10 minutes before removing from pans to wire racks to cool completely.
8. In a small bowl, combine the confectioners' sugar, vanilla and enough milk to achieve a drizzling consistency. Drizzle over loaves