

Guest Blog Recipe

Vegan Savory Squash Bread

Date: December 16, 2014

This week's recipe is the lesser-known cousin of pumpkin bread: squash bread. Using the basic principles listed below, you can prepare it sweet or savory, but with the holidays coming up, we thought we'd try the latter. Throw in some cranberries, onions, rosemary, and quinoa, and it becomes a great addition for your holiday feast. So that everyone in your circle and have a chance at enjoying it, we thought we'd make it vegan. If you'd rather skip the vegan route, you can forgo the flax and almond milk mixture, and swap in two eggs. Your holiday host, whether vegan or not, will be thrilled when you show up on their doorstep with this seasonal number.

Ingredients:

- ¼ cup tricolor quinoa
- ¼ cup filtered water
- 2 Tbsp ground flax seeds
- ¼ cup plain, unsweetened almond milk
- ¼ cup plus 1 Tbsp extra virgin olive oil, divided
- 1 medium onion, diced
- 2 sprigs rosemary
- 1 tsp sea salt, divided
- 1½ cups whole-wheat flour
- 1 Tbsp baking powder
- ¼ tsp baking soda
- 1 cup mashed butternut squash
- ¾ cup water
- 2 tsp unpasteurized apple cider vinegar
- 1/2 cup raw cranberries

Directions:

1. Place the quinoa a small pot with water, and bring to a boil over high heat. Reduce heat to low, cover pot, and simmer for 15 minutes or until all water is evaporated. Remove from heat and let cool.
2. Preheat oven to 350 F. Line a 9" pie dish with baking sheet or grease with coconut oil.
3. Whisk flax and soy milk in a medium bowl and set aside.



4. Warm 1 tablespoon olive oil in a skillet over medium heat. Add onion and sauté for 5 minutes or until golden brown. Add one sprig of rosemary, picking leaves off the stem, and removing the stem. Reduce heat and continue cooking for another 5 minutes. Remove from heat and set aside.
5. Mix flour, baking powder and baking soda into a medium bowl.
6. Add squash, water, vinegar, and salt to the flax-soy milk mixture and whisk until smooth. Add remaining ¼ cup olive oil, whisk again and add flour mixture. Use a rubber spatula to stir mixture gently until almost combined, then fold in 1/4 cup cooked quinoa, onions, and cranberries.
7. Pour batter into pie dish, decorate with a sprig of rosemary and a sprinkle with remaining quinoa.
8. Bake 50-60 minutes or until a toothpick inserted in the center comes out clean.
9. Remove from oven and let cool or eat warm.

About:

Our guest blog comes to us from local linecook Adam Eshleman, and his girlfriend [Naomi Huober](#). Their work together is an homage to all things fresh and local, a resource to those looking to get the most from their CSA's. He does the writing, she does the photography, and together they cook.