CALIFORNIA PRUNES & SQUASH GINGERBREAD

by Peter Sidwell

Prep Time: 20 minutes
Cook Time: 40-45 minutes
Oven Temperature: 160°C
Serves: 6-8

Ingredients:

250g diced butternut squash (cooked in the microwave)
50g black treacle
125g golden syrup
125g light soft brown sugar
100ml semi-skimmed milk
100g butter
225g self raising flour
1tsp bicarbonate of soda
1tbsp ground ginger
2tsp mixed spice
2 medium eggs
150g chopped California Prunes

Here's How:

1. Pre-heat the oven to 160°C.
2. Place the cooked squash, golden syrup, brown sugar and milk into a pan and melt gently on a medium heat.
3. As the ingredients start to melt, add the chopped California Prunes.
4. Carefully mash the ingredients until the squash is broken down into small pieces.
5. Leave to cool slightly whilst you mix the dry ingredients.
6. Sieve the flour, spices and bicarbonate of soda into a mixing bowl.
7. Add the butter and rub into the flour until it resembles breadcrumbs, then add the beaten eggs.
8. Pour the squash mixture into the dry ingredients and fold together until all the flour has been mixed in.
9. Pour into a lined loaf tin and bake for 40-45 minutes, or until a skewer comes out clean.

Link to Website: https://www.californiaprunes.net/recipes/prune-squash-gingerbread/