

Butternut Cranberry Bread Sourced from: Massachusetts Farm to School

100 servings

1 oz. eq. – grain

Ingredients	For 100 servings		Directions
	Weight	Measure	
Squash, butternut, raw	2 lb. 13 oz.		Preheat convection oven to 325 degrees F. Peel and cube squash. Steam until tender, about 10 to 30 minutes depending on size. Once tender, drain and blend in food processor until smooth. Beat together squash, sugar, water, eggs, and oil.
Sugar, granulated	2 1/4 lb.	4 1/2 cups	
Water		3/4 cup	
Egg		4 each	
Vegetable Oil		1 cup plus 2 T.	
Flour, All Purpose	2 lb.		In a large bowl whisk together flour, baking powder, salt, cinnamon, ginger, and allspice. Mix the dry ingredients into the squash mixture stirring gently, scraping sides as you combine. DO NOT OVERMIX.
Baking Powder		1 1/2 T.	
Salt		3/4 tsp.	
Cinnamon, ground		1 1/2 T.	
Ginger, ground		2 1/2 tsp.	
Allspice, ground		1/2 tsp.	Mix in cranberries gently just to combine and distribute.
Cranberries, dried		3 cups	
			Divide batter into 2 18x26 sheet pans. Each pan will take about 3 qt. 2 cups. Bake in 325-degree oven for 15-20 minutes or until cake tester comes out clean. Cut each pan 10x5 (50 servings)



Serving size and yield	
Serving size:	2 ½" x 3 ½" square
Yield:	100

Cooking time and temperature		
Oven type	Temperature	Time
Conventional:	325	15-20
Convection:	350	20-25

Meal pattern contribution (based on serving size)		
Meat/meat alternates:		ounce equivalents
Grains:	1	ounce equivalents ¹
Fruits:		cups
Vegetables:		cups

Nutrients per serving									
Calories	203	Total fat (g)	5.75	Cholesterol (milligrams (mg))	17	Sodium (mg)	345	Iron (mg)	1.02
Protein (grams (g))	2.11	Saturated fat (g)	1.09	Total sugars (g)	10	Vitamin D (international units (IU))		Potassium (mg)	
Carbohydrate (g)	36.7	Trans fat (g)	0	Dietary fiber (g)	.93	Calcium (mg)	59		