

This works as loaf pans or a tube pan, but really makes great muffins too.

### Coconut Sugar Squash Bread or Muffins

1 1/3 cup of oil

5 eggs

2 cups of pureed sugar hubbard squash

2 cups of flour

1 teaspoon salt

2 cups of sugar

1 teaspoon of cinnamon

1 teaspoon nutmeg

1 teaspoon soda

2, 3 oz. packages of coconut pudding and pie filling

In lieu of coconut pudding, vanilla pudding can be substituted.

In this case, add 1 cup of coconut to the mix.

Take all of the dry ingredients and place them in a bowl. (not the pudding mixes)

Using your mixer, beat the oil, eggs and squash together. As this is mixing, add in the dry ingredients.

Add the 6 ounces of coconut pudding. This is tricky because you don't want to over mix. Do like muffins and mix lightly; don't beat the batter to death.

Place in a greased pan or in cup cake pans.

Bake in a 350 degree oven for about 1 hour.