**Acorn Squash Bread**

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Serves: 12 slices

INGREDIENTS

* 2 cups acorn squash
* 2 tbsp shredded orange peel
* 3 tbsp orange juice
* 4 eggs
* 1½ cup almond flour
* ⅓ cup chopped dried fruit of choice (I used gooseberries and pineapple)
* ⅓ cup pecans
* ⅓ cup raisins
* 1 inch piece ginger grated
* ¼ tsp salt
* 1 tsp cinnamon
* 1 tsp baking soda
* ¼ cup ghee or coconut oil
* ⅓ cup honey

INSTRUCTIONS

1. Cut acorn squash in half, scoop out seeds and cut twice again so you have 8 pieces
2. Put in double boiler and boil until soft
3. Preheat oven to 400 degrees
4. Scoop out acorn squash and put in bowl with all other ingredients, except for the chopped nuts and apricots, and blend with hand mixer until smooth
5. Hand stir in chopped nuts and fruit
6. Line a 8 x 8 baking dish with parchment paper and pour in batter
7. Bake at 400 degrees for 50 min