



SPICED CANTALOUPE TEA LOAF

Ingredients

3 Cups All-Purpose Flour
1¾ Teaspoons Ground Cinnamon
1½ Teaspoon Salt
1 Teaspoon Ground Ginger
1 Teaspoon Baking Soda
1 Teaspoon Baking Powder
2 Cups Granulated Sugar
3 Large Eggs
1 Cup Vegetable Oil
2 Teaspoon Vanilla Extract
1¾ Cups Cantaloupe Ripe, Grated (only the flesh)

Directions

1. Heat the oven to 350° F. Grease and flour two 5x8 inch loaf pans. Combine the flour, cinnamon, salt, ginger, baking soda, and baking powder in a medium bowl.
2. With an electric mixer or a whisk, beat the sugar, eggs, oil, and vanilla in a bowl until well blended and slightly frothy. Fold in the grated cantaloupe. Add the dry ingredients to the wet mixture and fold until just blended; don't overmix or your tea cakes will be tough.
3. Divide the batter between the loaf pans and bake until a toothpick inserted into the center comes out dry, about 1 hour.
4. Let cool on a rack, then invert. Cut each loaf into 10 slices. Serve just slightly warm or at room temperature.

Crediting

Provides a Fruit at Snack.

Toddler/Preschool: ½ Slice | School Age: 1 slice