



WATERMELON BREAD

August 3

National Watermelon Day

INGREDIENTS

- 1½ Cups Watermelon (½ inch diced)
- ½ Cup Butter (softened)
- 2 Eggs
- ¾ Cup Sugar
- 2 Cups Flour (enriched or whole grain-rich)
- 2 Teaspoons Baking Powder
- ¼ Teaspoon Salt
- ½ Cup Raisins (optional)
- 1 Teaspoon Red Food Coloring (optional)

DIRECTIONS

1. Preheat the oven to 350°. Spray a non-stick 9x5 inch loaf pan with a non-stick cooking spray.
2. Put the watermelon chunks into a food processor or blender and process until smooth. It should yield about 1 cup of pureed watermelon. If you have more, only use 1 cup, if you have less, add enough water to equal 1 cup.
3. Put butter and sugar into a large bowl and mix until combined. Add the eggs and mix until combined. Add the watermelon puree and mix until combined. If using the food coloring, add it and mix until combined.
4. Add the flour, salt and baking powder and mix until combined.
5. Add the raisins (if using) and mix until combined.
6. Pour the batter into a loaf pan. Put in the oven and bake for 1 hour.

MEAL PATTERN CONTRIBUTION

 Grain

MEAL TYPE

 Breakfast

YIELD

15 Slices

PORTION SIZES

Toddler	Preschool	School Age	Adult
½ Slice	½ Slice	1 Slice	2 Slices