



Cantaloupe Bread with Praline Glaze

Savannah · 28/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

2 hrs 20 mins

Description

This excellent cantaloupe bread is very moist and has the texture of pumpkin or zucchini bread. You can purée and freeze extra cantaloupe to make bread in the offseason.

Ingredients

- - 2 cups white sugar - 2 cups cantaloupe - peeled
- seeded and pureed - 1 cup vegetable oil - 3 large eggs - 1 tablespoon vanilla extract - 3 cups all-purpose flour - 2 teaspoons ground cinnamon - 1 teaspoon baking soda - 1 teaspoon salt - $\frac{3}{4}$ teaspoon baking powder - $\frac{1}{2}$ teaspoon ground ginger - 1 ? cups brown sugar - $\frac{1}{2}$ cup butter - $\frac{1}{2}$ cup chopped pecans

Instructions

1. Preheat the oven to 325 degrees F (165 degrees C). Lightly grease and flour two 9x5-inch loaf pans. Beat together sugar
2. puréed cantaloupe
3. oil
4. eggs
5. and vanilla in a large bowl until well combined. Sift together flour
6. cinnamon
7. baking soda
8. salt
9. baking powder
10. and ginger in a separate bowl. Stir flour mixture into cantaloupe mixture until combined. Divide batter evenly between the prepared pans. Bake in the preheated oven until a toothpick inserted into the centers of loaves comes out clean
11. about 1 hour. Meanwhile
12. make sauce: Combine brown sugar and butter in a microwave-safe bowl. Cook in the microwave for 3 minutes
13. stirring at 1-minute intervals. Mix in pecans. Pour sauce over warm loaves. Let cool for 1 hour before serving.