



## Mix-and-Match Quick Bread

### Equipment Needed

- 9x5" loaf pan or three 6x3" loaf pans (or a mini/regular muffin tin)
- Measuring cups
- Measuring spoons
- Grater or potato masher, if needed
- Whisk
- Mixing bowls
- Toothpicks or a butter knife

### Mix-and-Match Quick Bread

1 cup fruit or vegetables (pear, apple, banana, carrot, zucchini, pumpkin puree), shredded and squeezed dry if applicable

1¾ cups toasted and chopped seeds and/or chopped dried fruit (pepitas, sunflower seeds, dried cherries, cranberries, raisins, figs, or apricots, pitted and dried dates, rolled oats, chocolate chips, shredded coconut)

1¼ cups all-purpose flour

¾ cup sugar

1 teaspoon baking powder

½ teaspoon salt

½ teaspoon baking soda

½ teaspoon cinnamon

½ teaspoon nutmeg (optional)

2 eggs

½ cup cooled melted butter or refined coconut oil

⅓ cup plain yogurt

1 teaspoon vanilla extract

Preheat the oven to 350 degrees. Lightly butter one 9-by-5-inch loaf pan, three 6-by-3-inch mini pans, or muffin tin.

Mix dry ingredients in a large bowl; add your dry mix-ins. In a medium bowl, whisk wet ingredients. Stir your fruit or vegetable mix-ins into the egg mixture, then fold into the dry mixture until just combined.

Spread the batter in the prepared pan(s). Bake until a toothpick inserted into the center comes out clean, about 55 minutes for a standard loaf, 35 to 40 minutes for mini loaves. Cool 30 minutes in the pan(s) on a rack, then turn out onto the rack to cool completely.