

## Watermelon Bread - A Moist, Sweet Loaf for the Ultimate Summer Treat

Watermelon Bread: A Moist, Fruity Twist on Classic Quick Bread



**OVEN**  
**350°F**

**TIME**  
**60 min**

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**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

1<sup>00</sup>/<sub>100</sub> cups fresh watermelon chunks  
<sup>1</sup>/<sub>2</sub> cup butter, softened  
2 eggs  
<sup>3</sup>/<sub>4</sub> cup sugar  
2 cups flour  
2 tsp baking powder  
... tsp salt  
<sup>1</sup>/<sub>2</sub> cup raisins (optional)

1 tsp red food coloring (optional, for watermelon look)

#### Ingredient Tips & Swaps:

**Watermelon:** Use fresh, seedless chunks. If it's very watery, strain lightly before pureeing.

**Butter Substitute:** Oil works too, but butter adds rich flavor.

**Raisins:** Optional, but they look like watermelon seeds when mixed in!

**Coloring:** Adds visual fun, especially for themed parties or picnics.

### DIRECTIONS

- 1.** Preheat and Prep: Set oven to 350°F (175°C). Grease a 9x5 inch loaf pan or line it with parchment.
- 2.** Blend Watermelon: Puree watermelon in a blender or food processor until smooth. Measure out 1 cup of puree.
- 3.** Mix Wet Ingredients: In a large bowl, cream butter and sugar until light. Beat in eggs, then add watermelon puree and food coloring if using.
- 4.** Combine Dry Ingredients: In another bowl, whisk flour, baking powder, and salt.
- 5.** Mix Batter: Gently fold dry ingredients into wet mixture. Stir until just combined. Add raisins if using.
- 6.** Bake: Pour into loaf pan and smooth top. Bake for 60 minutes, or until a toothpick comes out clean.
- 7.** Cool: Let cool in pan for 10-15 minutes, then transfer to wire rack to cool fully.

### TIPS FOR SUCCESS

**Don't Overmix:** Keeps the bread light and tender.

**Test for Doneness:** A toothpick should come out with no wet batter.

**Cool Completely:** The texture improves as it cools-worth the wait!

**Fun Presentation:** Serve slices with a green-rind icing or melon-shaped design for fun.

