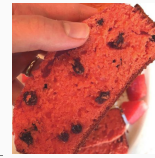


Watermelon Bread Made With Fresh Watermelon

This sweet watermelon bread is amazing! It's made with real fresh watermelon! This is a perfect way to use up leftover watermelon - just turn it into delicious freshly baked watermelon bread!



Prep Time	Cook Time	Total Time	★★★★★
10 mins	1 hr	1 hr 10 mins	5 from 5 votes

Course: [Bread](#) Cuisine: [American](#) Keyword: [bread](#), [watermelon](#) Cooking Method: [Oven](#)
Diet: [Vegetarian](#) Servings: [10 servings](#) Calories: [191kcal](#) Author: [MelanieCooks.com](#)

Equipment

- [9x5 Inch Non-Stick Loaf Pan](#)

Ingredients

- 1 1/2 cup watermelon chunks
- 1 stick 1/2 cup butter, softened
- 2 [eggs](#)
- 3/4 cup [sugar](#)
- 2 cups [flour](#)
- 2 tsp [baking powder](#)
- 1/4 tsp [salt](#)
- 1/2 cup [raisins](#) optional
- 1 tsp red food coloring optional

Instructions

1. Preheat the oven to 350F. 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 the watermelon bread for 1 hour.

Notes

If you have more watermelon that you want to use up, you can make more than 1 cup of watermelon puree and then boil it in a pot until it's reduced to 1 cup. This will result in a more pronounced watermelon flavor :)

See also:

- [Chocolate Chip Banana Bread](#)
- [Cinnamon Apple Bread](#)
- [Lemon Poppy Seed Bread](#)

Nutrition

Calories: 191kcal | Carbohydrates: 42g | Protein: 4g | Fat: 1g | Saturated Fat: 1g | Cholesterol: 33mg | Sodium: 74mg | Potassium: 225mg | Fiber: 1g | Sugar: 16g | Vitamin A: 177IU | Vitamin C: 2mg | Calcium: 56mg | Iron: 2mg

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