

PUMPKIN SANDWICH BREAD *REVISITED*

INGREDIENTS

- 1/2 cup warm water
- 2 packages (2 tablespoons) active dry yeast
- pinch granulated sugar
- 2/3 cup warm milk
- 2 large eggs, beaten
- one 15 oz. can pumpkin puree
- 2 T vegetable oil
- 6 1/2 cups all-purpose flour + 1 cup when kneading
- 1/2 cup brown sugar
- 2 t salt
- 1/2 t ground cinnamon
- 1/4 t ground ginger
- 1/4 t ground nutmeg
- dash of cloves

DIRECTIONS:

1. In a large bowl or the bowl of your stand mixer, stir yeast into water to soften with a pinch of sugar. Stir until yeast is dissolved.
2. Add milk, eggs, pumpkin, oil, 4 cups of flour, brown sugar, salt, cinnamon, ginger, nutmeg and cloves. Beat on medium high for 2 minutes.
3. Gradually add remaining 2 1/2 cups of flour, a little at a time, until you have a dough stiff enough to knead. Either turn dough out onto a generously floured surface and knead, adding flour as necessary until you have a smooth, elastic dough. Or using your dough hook knead until pliable and smooth.
4. Place dough into an oiled bowl, turning once to coat entire ball of dough with oil. Cover with a towel and allow to rise until doubled in size. About 60 to 90 minutes.
5. Divide dough in half between two greased bread pans. Tucking the sides of the dough under the center creating a domed top on the loaves. Cover with a towel and allow to rise in bread pans until almost doubled, and just peaking over the tops of the bread pans, about 45 minutes.
6. Bake in a preheated 375 degree F oven for about 30-35 minutes. The tops will be dark and when flicked will sound hollow. Remove from the oven and pans, and cool on a wire rack until cooled completely. Store in airtight bags. Freeze second loaf if you will not be getting to it immediately.