



Noreen's Kitchen

Yeasted Pumpkin Bread

Ingredients

1/2 cup warm water	1/2 cup brown sugar
2 tablespoons instant yeast	2 teaspoons salt
3/4 cup warm milk	2 teaspoons pumpkin pie spice
2 large eggs, beaten	1 1/2 cups walnuts, roughly chopped
1 1/2 cups pumpkin puree' (15 oz, can)	1/2 cup raw pumpkin seeds for inside bread
2 tablespoons butter, melted	additional pumpkin seeds for the top
6 1/2 to 7 cups all purpose flour	1 beaten egg white.

Step by Step Instructions

Place warm water in the bowl of a stand mixer, fitted with the dough hook.

Add milk, butter, eggs, pumpkin puree, brown sugar and yeast and whisk lightly to combine.

Add flour, salt, and pumpkin pie spice to the bowl on top of the wet ingredients.

Place bowl on mixer and mix using the dough hook on low just until incorporated.

Turn mixer speed up to the proper speed for kneading and monitor your dough for moistness. If your dough looks too wet, add a bit more flour. If it looks too dry add a bit more warm water. Continue to knead for 5 minutes.

Add walnuts and pumpkin seeds to the dough and mix well at the end of the kneading process.

Remove dough from bowl and coat the bowl with a bit of oil. Roll the dough in the oil to coat evenly.

Cover the bowl and put in a warm place. Allow the dough to rise until doubled. 1 to 1 1/2 hours depending on the temperature in your kitchen.

When dough has doubled, deflate gently and divide in half.

Form into desired shapes. This dough makes enough for two regular size (9 x 5) loaves of bread or you can make it into festive dinner rolls for your Thanksgiving table!

Cover and allow to rise for 30 minutes.

Preheat oven to 350 degrees while bread is on the second rise.

Brush loaves with beaten egg white and sprinkle with additional pepitas if desired. The egg white will help the pumpkin seeds stick to the top and they will roast while the bread bakes.

Bake for 25 to 30 minutes .

Remove from oven and allow to cool in the pan for 5 minutes.

Remove loaves from pan and place on a wire rack until cooled completely.

Store in airtight bags or containers.

This bread can be frozen after baked, but not while in the dough form.

Freeze bread in several layers of plastic wrap and a plastic bag to retain freshness.
Bread can be frozen for up to 3 months.

Enjoy!