



# Pumpkin Yeast Bread

## INGREDIENTS

1/3 cup milk  
1 large egg  
3/4 cups puréed pumpkin, either fresh or canned  
1/4 cup water  
1 tablespoon vegetable oil  
2 cups unbleached all-purpose flour  
1 1/4 cup whole wheat flour  
1/4 cup brown sugar  
1 1/4 teaspoons salt  
1/4 teaspoon ground cinnamon  
1/4 teaspoon ground cardamom\*  
1 tablespoon instant or active dry yeast

## DIRECTIONS

- In bread machine pan, place all ingredients in order suggested by manufacturer. Select basic bread setting, and 1 1/2 loaf size. Choose your preferred crust color.
- Bake according to bread machine directions (check dough after 5 minutes of mixing; add 1 to 2 tablespoons of water or flour if needed).
- Yield: 1 loaf (about 1 1/2 pounds).
- \* If you don't have cardamom, you can substitute 1/8 teaspoon nutmeg and 1/8 teaspoon ginger.

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