

## Spiced Pumpkin Tea Bread

**Serves:** 8

**Prep time:** 45 minutes

**Cook time:** 30 minutes

 ½ serve per portion

### Ingredients

500g wholemeal plain flour  
1 tablespoon instant yeast  
1 teaspoon ground ginger  
1 teaspoon ground cinnamon  
½ teaspoon ground cloves  
175mL milk, reduced fat  
¼ cup brown sugar  
60g butter  
175g cooked mashed pumpkin  
1 cup raisins  
2 tablespoons apricot jam or marmalade

### Method

**PREHEAT** oven to 210°C. Lightly grease a bread tin.

**SIFT** flour, yeast and spices together in a bowl.

**COMBINE** milk, sugar and butter in a glass jug and heat in microwave on high for 1 ½ minutes or until the butter has melted.

**MAKE** a well in the middle of the dry ingredients. **ADD** milk mixture, pumpkin and raisins and mix until smooth.

**TRANSFER** dough to benchtop and knead, only adding a little flour when necessary, for 5-10 minutes until smooth and elastic.

**PLACE** dough in a greased bowl and cover. Allow to rest until doubled in size.

**SHAPE** dough into a loaf and place in greased bread tin. Cover with a tea towel and allow to rise again.

**BRUSH** the top with a little milk and bake for 30 minutes or until the bread sounds hollow when tapped.

**HEAT** the jam or marmalade in a small bowl while the bread is in the oven.

**REMOVE** bread from oven and turn out onto a wire rack to cool. Brush the jam onto the hot bread while it is on the cooling rack.



Discretionary Food

*Recipe courtesy of Alison Alexander, Moggill Branch*