

Pumpkin Yeast Bread

from King Arthur flour

1 tablespoon instant or active dry yeast
1/2 cup lukewarm milk
2 large eggs
1 1/2 cups puréed pumpkin, either fresh or canned
2 tablespoons vegetable oil
6 1/2 cups Unbleached All-Purpose Flour
1/2 cup brown sugar
2 1/2 teaspoons salt
1/2 teaspoon ground ginger
1/2 teaspoon ground cardamom

Directions

Place all the ingredients into a large bowl, and mix and knead — by hand, using a mixer, or in a bread machine set on the dough cycle — to make a smooth, soft dough.

1. Put the dough into a lightly greased bowl. Cover and let it rise until doubled, about 60 to 75 minutes.
2. Gently deflate the dough and turn it out onto a lightly oiled work surface. Divide it in half.
3. Shape each half into a loaf, and place in lightly greased 9" x 5" loaf pans. Alternatively, shape half into a loaf, and the other into 12 to 16 rolls, which can be placed into two 8" round pans, or into a 9" x 13" pan. Or, simply shape all the dough into 24 to 32 rolls.
4. Cover the pan(s) and let the loaves/rolls rise until almost doubled, about 45 minutes. Toward the end of the rising time, preheat the oven to 350°F.
5. Bake the bread for 30 to 35 minutes, or until its crust is a deep golden brown, and a digital thermometer inserted into the center registers about 190°F. Bake the rolls for about 20 minutes, until golden brown.
6. Remove the bread from the oven and turn it out onto a rack to cool. Store completely cool bread or rolls well-wrapped, at room temperature, for several days; freeze for longer storage.
7. Yield: 2 loaves; or 1 loaf and 12 to 16 rolls; or 24 to 32 rolls.