Pumpkin bread

NIBBLEDISH CONTRIBUTOR

Ingredients

4 cups flour
1/2 cup mashed pumpkin
1/4 cup sugar
1 tbsp instant yeast
1/4 tsp salt
3 tbsp milk powder
14 cup warm water
1 egg
1 tbsp butter

for sprinkle on bread:
1 tsp sesame seeds

Instructions

1. Mix the dough ingredients to a soft non sticky dough.
2. Leave it rise for an hour.
3. Punch down and Knead. Fold twice and place in a greased loaf tin or tray.
4. Let it rise again, bake at preheated oven (250 C),till golden brown.
5. Serve with jam or plain.

NOTE: Always bake bread in a hot oven. If your tempt is too low , bread will turn rocky. To make a fluffy bread, dont knead too much on the second step.