

## Harvest Pumpkin Bread Recipe

### Ingredients

5 1/2 to 6 1/2 cups white bread flour (you can substitute up to 3 cups whole wheat flour)  
1/4 cup brown sugar or 1/8 cup [Xagave](#)  
1 Tbsp. [Saf Yeast](#)  
1 Tbsp. dough enhancer  
1 1/3 cup warm water, 110 degrees  
1 tablespoon cinnamon  
1/2 teaspoon ground cloves  
1 teaspoon ground ginger  
1 cup puréed pumpkin or canned pumpkin  
1/2 tablespoon salt  
6 tablespoons melted butter  
1 1/2 cups raisins, golden raisins, or currants



**Directions:**

1. Place the water, sugar or Xagave, and dough enhancer and half of the flour and the yeast on top in your [Bosch Universal Plus](#) Bowl equipped with the dough hook and mix for 30 sec. on speed one.
2. Add the rest of the spices, the pumpkin, the salt, and the butter and turn on speed one again, and begin adding the remaining flour until the bowl has cleaned the sides with the dough. Knead with the dough hook at speed two for 6 minutes. When the dough comes together, add the raisins and continue beating for the remainder of the 2 minutes or until the gluten is developed. You will likely need to adjust the moisture level either by adding flour or water. Place the dough in a greased bowl, turn once, and cover. Set the bowl in a warm place and allow it to double in size.
3. Grease two 9 x 5-inch loaf pans. Form two loaves, cover them, and let them rise until doubled and puffy.
4. Bake at 350 degrees for 25 minutes or until done. The internal temperature should be at to 200 degrees. Remove the loaves from the pans and let the bread cool on a wire rack.

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