

PUMPKIN-OATMEAL BREAD

3 1/2 cups hot water
1 cup cooked, mashed pumpkin
1 cup cooked oatmeal
2 Tbsp. honey
1/4 cup oil
1 Tbsp. salt
2 Tbsp. Saf yeast
1 Tbsp. dough enhancer
2 Tbsp. gluten (opt.)
8-9 cups whole wheat flour

In the Bosch bowl equipped with the dough hook, place water, oil, honey, mashed pumpkin and cooked oatmeal. On top place 4 cups of whole wheat flour, salt, yeast, dough enhancer and gluten if desired. Turn on speed one and let mix for 20 to 30 sec. (If you are using a Universal Plus turn up to speed two to add remaining flour and knead)

Add remaining flour while dough hook is turning until the dough starts to clean the sides of the bowl and a dough is formed. Let knead 10 min. Oil counter and hands and stop machine and remove dough from the bowl. Shape into 4 loaves and place in greased 7 1/2 x 3 1/2 x 2 inch bread pans and let rise until double. Bake at 350 degrees F. in the oven for 45 min. Remove from pans immediately after taking them out of the oven and let them cool on a rack. Makes 4 loaves

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