

# HOMESoy<sup>™</sup> PUMPKIN BREAD



## Ingredients

|      |                            |
|------|----------------------------|
| 35g  | Daisy Margarine            |
| 90ml | HOMESoy Original Soya Milk |
| 20g  | Sugar                      |
| 3g   | Salt                       |
| 75g  | Pumpkin Puree              |
| 185g | Bread Flour                |
| 50g  | Pumpkin Seeds              |
| 3g   | Instant Yeast              |



## Instructions

### Pumpkin Puree

- 1 Clean and chop pumpkin into cubes of about one-inch size.
- 2 Place it in a large pot with just enough water to steam the pumpkin until tender.
- 3 Insert a skewer in different spots to test if pumpkin is evenly cooked. If skewer can be inserted easily, the pumpkin is ready.
- 4 Peel off the skin and mash until smooth. Remove any rough fibres.

### Bread

- 1 Add margarine into the bread maker, followed by HOMESoy Original Soya Milk, sugar, salt, pumpkin puree, flour, and pumpkin seeds.
- 2 Instant yeast is added as the final ingredient to the bread maker.
- 3 Select the basic program, light crust setting, and 1.5lb bread weight.
- 4 Start the machine and occasionally help incorporate the ingredients into a dough.
- 5 Do not open the machine after 10 minutes.
- 6 Once the baking has completed, remove hot loaf from the machine and let it cool on a cooling rack.
- 7 Carefully remove the mixing paddle from the bottom of the bread using the hook provided. Caution that it is hot.