Mrs Last’s Group

Season: All year
Type: Bread
Difficulty: Medium
Serves: 16 rolls
Fresh from the garden: pumpkin
Recipe source: allrecipes

<table>
<thead>
<tr>
<th>Equipment:</th>
<th>Ingredients:</th>
</tr>
</thead>
<tbody>
<tr>
<td>Knife</td>
<td>1 ½ cups cubed butternut pumpkin</td>
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<tr>
<td>Chopping board</td>
<td>1 cup scalded milk</td>
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<tr>
<td>Saucepan</td>
<td>2 packets dried yeast</td>
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<tr>
<td>Masher</td>
<td>¼ cup warm water</td>
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<tr>
<td>Bowls</td>
<td>6 cups bread flour</td>
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<tr>
<td>Cup measures</td>
<td>¼ cup white sugar</td>
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<tr>
<td>Baking tray</td>
<td>2 teaspoons salt</td>
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<td></td>
<td>120 grams butter</td>
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</tbody>
</table>

What to do

- Preheat oven to 200 degrees C
- In a small saucepan, cover pumpkin cubes with water.
- Bring to a boil and cook until tender, about 15 minutes.
- Drain, mash and cool.
- In a small bowl, dissolve yeast in warm water.
- In a large bowl, combine 5 cups flour, sugar and salt.
- Stir in the yeast mixture, butter, squash and milk.
- Mix well.
- Stir in the remaining flour, 1/2 cup at a time, beating well after each addition.
- When the dough has pulled together, turn it out onto a lightly floured surface and knead until smooth and supple, about 8 minutes.
- Lightly oil a large bowl, place the dough in the bowl and turn to coat with oil.
- Cover with a damp cloth and let rise in a warm place until doubled in volume, about 1 hour.
- Divide the dough into 16 equal pieces and form into rounds.
- Place the rounds on a lightly greased and floured tray.
- Cover with a damp cloth and let rise for about 20-30 minutes.
- Bake at 200 degrees C for 10 to 15 minutes or until golden brown.