Pumpkin Bread

**Season:** all year  
**Type:** bread  
**Difficulty:** medium  
**Serves:** 8 or 20 tastes  
**From the Garden:** pumpkin, rosemary, eggs  
**Recipe Source:** Taste

### Equipment
- Knives  
- Chopping board  
- Saucepan  
- Loaf tin  
- Baking paper  
- Teaspoon measure  
- Scales  
- ½ cup measure  
- 2 bowls  
- Sifter  
- Spatula  
- Masher  
- Skewer

### Ingredients.
- 500g pumpkin, peeled, chopped  
- 2 cups self-raising flour, sifted  
- 1 teaspoon fennel seeds  
- 2 teaspoons dried oregano  
- 75g butter, melted  
- 1/2 cup milk  
- 2 eggs, lightly beaten  
- 2 teaspoons fresh rosemary sprigs

### What to do:
- Preheat oven to 180°C  
- Grease a loaf pan and line the base and 2 long ends with baking paper.  
- Cook pumpkin in a saucepan of boiling, salted water until tender.  
- Drain.  
- Transfer to a large bowl and mash until smooth.  
- Add flour, fennel seeds, oregano, butter, milk and eggs.  
- Season with salt and pepper.  
- Spoon mixture into prepared pan.  
- Using a spatula, level top.  
- Sprinkle over rosemary.  
- Bake until a skewer inserted in centre comes out clean (cover with foil if over-browning during cooking).  
- Stand in pan for 5 minutes.  
- Lift out onto a wire rack to cool.