



Bread Machine & Baking Videos with Ellen Hoffman

Ellen's Yeasted Pumpkin Spice Bread/Rolls

2 eggs plus Half and Half to equal 200g total liquid

150 g pumpkin puree (not pumpkin pie filling)

Splash vanilla

540g Bread Flour

70g granulated sugar

8g table salt

6g cinnamon

1/5g ground ginger

1-2 pinches each of cloves and nutmeg

58g butter

7g SAF instant yeast GOLD LABEL package

Put ingredients into your bread pan in order dictated by your bread machine's instructions. If your machine doesn't have a rest/preheat, put eggs and Half and Half in at room temperature.

To bake in the bread machine, choose the White or Basic setting and medium crust.

To bake in the oven, choose the dough setting, take out, form for a loaf or rolls, let rise for 45 minutes, then egg wash (optional) and bake. The loaf of bread will take approximately 40-45 minutes baked at 350. The rolls took approximately 25 minutes at 350.