

Paradise Recipe



PUMPKIN LOAVES RECIPE WITH CANDIED PINEAPPLE AND ORANGE PEEL

Pumpkin Loaves

Pumpkin Loaves with pineapple and diced orange peel...

INGREDIENTS

- 4 1/2 to 5 cups all-purpose flour.
- 2 packages (1/4 ounce each) fast-rising yeast.
- 1/2 teaspoon ground ginger.
- 1/4 teaspoon ground nutmeg.
- 1/2 teaspoon salt.
- 1 cup hot milk (120-125 degrees).
- 1/2 cup butter or margarine, melted.
- 1/2 cup canned pumpkin.
- 1/4 (8 ounces) Glace Colored Pineapple Wedges.
- 1/2 cup (4 ounces) Glace Diced Orange Peel.
- 1/2 cup golden raisins.



Combine 2 cups of the flour, the yeast, ginger, nutmeg and salt in a large mixing bowl. Add milk and melted butter, beating well. Stir in pumpkin, sugar, Glace Pineapple, Glace Diced Orange Peel, and raisins. Mix in enough remaining flour for dough to hold together. Knead dough on floured surface until smooth and elastic, about 5 minutes. Place dough in bowl and cover; let rise in warm place until double in size, about 45 minutes. Punch dough down.

Divide dough into 2 equal parts. Form dough into oval loaves and place in 2 greased loaf pans, 8 1/4 x 4 1/2 x 2 1/2 inches. Let rise, covered, in warm place until loaves are double in size, about 30 minutes. Bake in preheated 350-degree oven until loaves are a deep golden color and sound hollow when tapped, 35 to 45 minutes. Remove from pans and cool on wire rack.

Makes 2 loaves.