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Pumpkin Bread

Made with Abel & Schafer Marathon-Plus Base



This Pumpkin Bread is made from Abel & Schafer's Marathon-Plus Base, Article #31017, with the addition of pumpkin and spices added to recipe. The color and taste of this bread is outstanding!!! This combination is sure to make a big hit on your customer's holiday table.

Suggested Applications: *Rolls* Round Pumpkin-Shaped Breads* Baguettes*
Bread Bowls for dips and soups Sliced for Sandwiches.

Recipe:

Bread Flour	5 lbs
#31017 Marathon-Plus Base	5 lbs.
Canned Pumpkin	2 lbs. 8 oz.
*Pumpkin Pie Spice	2 oz.
Water +/-	3 lbs.
Compressed Yeast	5 oz.

***Pumpkin Pie Spice:**

Cinnamon	6 oz.
Ginger	3 oz.
Nutmeg	3 oz.
Allspice	12 oz.
Cloves	12 oz.

Mixing Instructions: Combine all ingredients and mix for 2-3 minutes in Slow Speed, 5-8 minutes on medium speed or until dough is fully developed.

Dough Temperature: 76 - 78F.

Dough Rest: 15 minutes.

Scale: 1 lb 8 oz. for a round pumpkin loaf, shape round, place in 8" greased cake pan.

Proof: Approximately 45 minutes.

Score: Cut round loafs vertically 8 times to resemble the ribs of a pumpkin.

Holiday Ideas with Abel & Schafer

For more information

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