



Sweet Auyama Pumpkin Bread

SERVES 6-8 🕒 **PREP TIME** 2 hr | **COOK TIME** 25 min

INGREDIENTS

- 1/3 cup of water , warm to the touch
- 1/2 cup of **La Fe Brown Sugar**, divided
- 4 tablespoons of butter , plus more to grease pan
- 1 teaspoon of active dry yeast
- 1 1/2 cup of all-purpose flour
- 1/4 teaspoon of salt
- 1 cup of mashed boiled pumpkin
- 1/4 cup of raisins
- 1 tablespoon of cinnamon powder

DIRECTIONS

1. Begin by combining the warm water, half of the sugar and 4 tablespoons of butter. Once you have this mixture settled, stir in the yeast and let the mixture stand for 10 minutes or until it becomes foamy.
2. After the mixture has become foamy, stir together the flour and salt. Afterwards mix in the yeast mixture and mashed pumpkin.
3. Make sure to mix the combination on medium-low heat for roughly 5 minutes.
4. Once smooth, turn off your mixer and cover the bowl with a clean tea towel. Let the mixture rest for approximately one hour or until the dough doubles in size.
5. Following this, start up the mixer on low speed, stir in the raisins until very well mixed throughout, but make sure not to overwork the dough.
6. Now, using some butter, grease a 6-cup non-stick bundt mold. Sprinkle the mold with the La Fe Brown Sugar, followed by the cinnamon powder.
7. Finally, pour the dough into the bundt mold. Cover it and let it rest in a warm place until it doubles in size once again. This process should take about one more hour.
8. While you are letting the dough rise, preheat the oven to 375°F.
9. In order to finish off this delicious recipe, simply bake bundt for roughly 20 to 25 minutes in the oven, or until you poke the dough with a knife and it comes out clean.
10. Once completed, let the bundt cool for roughly 5 minutes before removing it from the bundt mold. Serve warm & enjoy!