



# Pumpkin Bread

This pumpkin bread is a great side dish for soup

## INGREDIENTS

- 500g butternut or pumpkin, peeled, chopped
- 2 cups self-raising flour, sifted
- 1 teaspoon fennel seeds
- 2 teaspoons dried oregano
- 75g butter, melted
- 1/2 cup reduced-fat milk
- 2 eggs, lightly beaten
- 2 teaspoons fresh rosemary sprigs
- Butter, to serve (optional)

## METHOD

- Preheat oven to 180°C/160°C fan-forced. Grease a 9cm-deep, 9cm x 19cm (base) loaf pan. Line base and 2 long ends with baking paper.
- Cook pumpkin in a saucepan of boiling, salted water for 8 to 10 minutes or until tender. Drain. Transfer to a large bowl. Using a fork, mash until smooth. Cool for 5 minutes.
- 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 for 40 to 45 minutes or 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. Serve with butter, if using.

Recipe by Kim Coverdale, from [www.taste.com.au](http://www.taste.com.au)

For more recipes see [www.bit.ly/2nM2sjA](http://www.bit.ly/2nM2sjA)

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