

Pumpkin Pecan Bread

Yield: 1 loaf (12-16 servings)

½ cup warm milk
1¼ cups canned pumpkin (NOT pumpkin pie filling)
3 tbsp. butter
4½ tbsp. sugar
¾ tsp. salt
1½ tsp. cinnamon
¾ tsp. ground ginger
¼ tsp. ground cloves
¾ cup chopped pecans
3 cups bread flour
1 tbsp. active dry yeast

In a bread machine pan, place all of the ingredients in the order suggested by the manufacturer. Select the dough only setting. After the bread machine signals that it is finished, punch down the dough and turn out onto a lightly floured surface. Roll the dough into a 11x7 rectangle. Starting on the long edge, roll up jelly-roll style, shaping into a loaf. Tuck ends under. Place in a well-greased 9x5-in. loaf pan. Cover and allow to rise for about 30 minutes, or until the dough is about an inch above the pan. Bake in a 400°F oven for 30 minutes. Remove to a cooling rack to cool completely before slicing.

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