

Pumpkin & Herb Bread

Bialik College Kitchen Garden Program



Bialik College

Ingredients:

- 30g butter
- 1 small leek, finely chopped
- 2 tablespoons mixed herbs from the garden
- 2 cups self raising flour
- ½ teaspoon bicarbonate of soda
- ½ teaspoon salt
- ½ teaspoon nutmeg, grated
- 1 cup mashed pumpkin
- ½ cup milk
- 1/3 cup rice bran oil
- 2 eggs

Equipment:

- loaf pan
- frying pan
- sifter
- large bowl
- metric measuring cups/spoons

Method:

1. Preheat oven to 180C.
2. Grease & line the loaf pan.
3. Melt butter in frying pan and sauté the leek until tender.
4. Sift flour, soda, salt and nutmeg into a large bowl.
5. In a large jug, combine pumpkin, milk, oil, and eggs.
6. Mix pumpkin mixture, herbs and leeks into the dry ingredients.
7. Spoon mixture into the loaf pan and bake for 1 hour.