



Vegan Pumpkin Bread

These cute little pumpkin-shaped and pumpkin-filled loaves are ideal for autumn and would look great on a dinner party table. What's more, they're vegan.

The dough actually has a little turmeric, paprika, pumpkin spice and pumpkin puree in to provide the beautiful colours and the filling couldn't be simpler - chopped pumpkins fried with cumin, fenugreek, chilli, ginger, and bay leaf. Delicious! And the addition of brown chickpeas gives a lovely texture.

Ingredients

The recipe for yellow dough

300gm strong white bread flour
5gm salt
5gm sugar
5gm yeast
15ml olive oil
5gm turmeric
170g water

For orange dough

200gm strong white flour
4gm salt
5gm yeast
15ml olive oil
5gm turmeric powder
5gm beetroot powder
100g water

Serves: 4 small loaves

Preparation time: 1 hour and 20mins including proving

Baking time: 25-27mins

Method

To make the dough, mix the ingredients for each kind of dough and knead for a few minutes. Then let them prove for an hour. Then divide each dough in 4 parts and roll into small balls.

Roll one of the orange doughs to a circle of about 12cm diameter and place the yellow dough ball in the middle. Wrap the orange dough around.

Take four pieces of string and tie around the dough ball, as shown in the reel. Prove for 30mins and bake in a preheated oven (180c Fan) for 25 - 27mins.

After that take the bread out of the oven and let them cool for 15mins. Then carefully remove the strings and brush with more olive oil.