

Pumpkin bread

Ingredients	Equipment
<ul style="list-style-type: none">• 500g butternut 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)	<ul style="list-style-type: none">• Metric spoon & cup measures• Sharp knife• Potato masher• chopping board• loaf pan or muffin pans
<ol style="list-style-type: none">1. 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.2. 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.3. 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.4. 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.	