

Pumpkin Muffins and Bread

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(Makes one dozen muffins and a loaf of pumpkin bread)

- **113 grams white sugar**
- **113 grams salted butter**
- **170 grams all-purpose flour**

Using your hands rub the sugar, butter and flour together until the mixture is crumbly and when you squeeze it gently it sticks together making crumbs. Set mixture aside.

- **250 grams sourdough starter at 100% hydration**
- **200 grams Orange juice (if you make it from concentrate, keep it on the rich side)**
- **110 grams oil (I used a light olive oil)**
- **100 grams milk**
- **219 grams (3 large) eggs**
- **200 grams dark brown sugar**
- **300 grams pumpkin puree**
- **17 grams salt**

- **570 grams all-purpose flour**
- **9 grams baking soda**
- **15 grams baking powder**
- **12 grams cinnamon**
- **6 grams ginger**
- **2 gram nutmeg**
- **140 grams chopped nuts (optional)**

In a large mixing bowl combine starter, orange juice, oil, milk, eggs, brown sugar, pumpkin and salt. In a separate mixing bowl combine the flour, baking soda, baking powder, cinnamon, ginger and nutmeg. Add the dry ingredient bowl to the wet ingredient bowl and mix just until blended.

Grease your an 8" bread pan and grease or line your muffin cups with paper liners. Fill cups about $\frac{3}{4}$ full with batter. Spoon some crumb mixture onto each muffin and push it gently into the batter. Stir the 140 grams of chopped nuts into the remaining batter and fill your bread pan. Top with the remaining crumbs. Using a mixing spoon or spatula, gently push some of the crumbs into the batter all around the top of the bread and down the sides, this helps to make a marbled effect in the bread. Bake at 400F/204C for about 20-25 for muffins and 45-50 for bread or just until a toothpick pulls out clean. Don't over bake.

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