



MICHIGAN
RESTAURANT
SHOW 2015
fresh mix



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RESTAURANT
ASSOCIATION

HARVEST WHEAT BREAD

Malasia Cole, *Terrace Cafe*

Serves 16



- ¾ Cup + 2 Tbsp whole wheat flour
- 1 tsp salt
- 1 tsp baking powder
- ½ tsp baking soda
- 1 ½ tsp pumpkin pie spice
- 1 ½ Cup cooked pumpkin, smashed
- 2 large eggs
- 1 Cup sugar
- 1 tsp vanilla extract
- ½ Cup vegetable oil
- ¼ Cup California golden raisins
- ¼ Cup sweetened dried cranberries

Topping

- ½ Cup pecan chips

1. In medium size bowl, combine whole wheat flour, salt, baking powder, baking soda, and pumpkin pie spice by whisking
2. In a large bowl, combine pumpkin, eggs, sugar, vanilla extract, and vegetable oil and beat at medium speed until just incorporated
3. Pour flour mixture into pumpkin mixture and fold in with rubber spatula until just incorporated
4. Fold in cranberries and raisins
5. Pour mixture into greased 9" x 5" loaf pan

6. Sprinkle pecan chips on top
7. Bake for 60 minutes at 350° F or until toothpick inserted into the center comes out clean
8. Let the bread cool on a wire rack for 15 minutes before flipping it out of the pan to cool for an additional 15 minutes
9. Wrap the bread in plastic wrap and when ready to enjoy, unwrap and then rewrap the bread to preserve freshness

