***Pan de Kalavaza***

**Yeasted Pumpkin Bread**

By Leah Koenig

Makes 2 loaves

One 1⁄4-ounce packet (21⁄4 teaspoons) active dry yeast

1⁄2 cup plus 1 teaspoon sugar

1 cup warm water (about 110°F)

4 1⁄2-5 cups all-purpose flour, plus more for kneading

3⁄4 teaspoon ground cinnamon

1⁄2 teaspoon ground cardamom

1⁄2 teaspoon ground ginger

2 teaspoons kosher salt

1⁄2 cup canned unsweetened pumpkin purée

1⁄4 cup vegetable oil, plus more for greasing the bowl

2 large eggs

In a large mixing bowl, stir together the yeast, 1 teaspoon of the sugar and the

warm water. Let sit until foaming, 5–10 minutes. (If it doesn’t foam up, start over

with new yeast.)

Meanwhile, in a separate large bowl, whisk together 41⁄2 cups of the flour, the

remaining 1⁄2 cup of sugar, the cinnamon, cardamom, ginger, and salt.

Add the pumpkin purée, the 1⁄4 cup of oil and one of the eggs to the yeast mixture

and whisk to combine. Add the flour mixture and stir until a shaggy dough begins

to form. Turn the dough out onto a lightly floured surface and knead well for about

10 minutes, adding up to 1⁄2 cup more flour, a little at a time, as necessary until a

supple, elastic dough forms. (The kneading can also be done in a stand mixer with

a dough hook, for 5 to 7 minutes.)

Grease the now-empty flour bowl with about 1 teaspoon of oil, add the dough and

turn to coat. Cover with plastic wrap (cling film) or a clean tea towel and let sit in

a warm place until doubled in size, about 2 hours.

Line a large baking sheet with parchment paper. Uncover the dough and gently

deflate with the heel of your hand and turn out of the bowl onto a clean, dry work

surface. Divide the dough in half, then divide each dough half into thirds and roll

each third into a long rope. Pinch the top of 3 ropes together and braid (plait),

pinching at the bottom to seal. Place the braided loaf on the prepared baking sheet.

Repeat the process with the remaining 3 ropes.

Preheat the oven to 375°F.

Meanwhile, whisk the remaining egg in a small bowl and brush the loaves with

some of that egg wash. (Set the remaining egg wash in the fridge.) Cover the loaves

loosely with lightly greased parchment paper and let rise for another 30 minutes.

Uncover the loaves and brush with a second coat of the reserved egg wash. Bake

30 to 35 minutes until the loaves are deep golden brown and cooked through, or

until an instant-read thermometer inserted in the center of the loaf registers 195°F

(90°C). Transfer the loaves to a wire rack to cool for 15 minutes before slicing.

Revive leftovers by reheating them briefly in an oven or toaster (mini) oven.

*Writer and cooking instructor Leah Koenig is the author of six cookbooks including her*

*newest,* Portico: Cooking and Feasting in Rome’s Jewish Kitchen *along with* The Jewish

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