Pumpkin Yeast Bread in Crock Pot

**Ingredients**
- 2 Tbsp. dried yeast
- ½ cup milk, lukewarm
- 1 large Egg
- 1 ½ cups pureed pumpkin fresh or canned
- 2 Tbsp. vegetable oil
- 2 cups whole wheat flour
- 2 cups white flour
- 2 Tbsp. sugar
- 2 ½ tsp. salt

**Directions**

1. Combine 2 Tbsp. dried yeast in ½ cup lukewarm milk. Add the other ingredients. Mix until dough holds together. May have to add up to 1 cup more of flour to get to correct consistency. Turn out onto a lightly floured surface and knead until smooth, approximately 5 minutes. Shape into a ball.

2. Line a slow cooker (crockpot) with parchment paper.

3. Place dough ball into crockpot. Cook on high until internal temperature of 200°F. **Using the thermometer is a key to cooking it correctly.**

**Note:** To crisp up the crust, transfer bread to a baking sheet and broil until golden, 2 to 3 minutes