**Potato or Pumpkin or Parsnip Bread**

This is lighter and stores better than ordinary bread.

*You’ll need:*

* 4 cups plain flour - wholemeal or white
* 1 cup mashed potato or pumpkin or parsnip
* 1 tsp dried yeast
* Water

*Method:*

Place the yeast in the warm water with a little flour.

Leave till it bubbles.

Now, combine the flours, add the yeast and enough water to make it bind.

Knead for at least 20 minutes.

Put mixture in a lightly greased bowl and cover and let rise in a warm place – I cover it with a tea towel and put it near the stove or on the windowsill.

Punch it down, put mixture in a loaf tin and let dough rise again to double its bulk.

Bake in a hot oven till the top is brown and springs back when you press it.

The sides of the loaf will have shrunk back from the sides of the tin