



Pumpkin Conchas

Jacob · 28/09/2024



Prep Time

20 mins

Difficult

Medium

Servings

20 mins

Description

A seasonal twist on this famous Mexican sweet bread that is perfect for breakfast or brunch during pumpkin season

Ingredients

- 2 ¼ cups all-purpose flour - ½ cup pumpkin puree - ¼ cup warm milk - 1 large egg yolk - 2 tablespoons butter
- melted - 2 tablespoons white sugar - 1 (.25 ounce) package active dry yeast - 1 teaspoon kosher salt - ½ teaspoon vanilla extract - ½ cup powdered sugar - ½ cup all-purpose flour - 1 pinch kosher salt - ¼ teaspoon ground cinnamon - ½ teaspoon ground allspice - 1 pinch ground nutmeg - ½ teaspoon vanilla extract - ¼ cup butter
- at room temperature - orange food coloring (Optional)

Instructions

1. Combine flour
2. pumpkin puree
3. warm milk
4. egg yolk
5. melted butter
6. sugar
7. active dry yeast
8. salt
9. and vanilla extract in the bowl of a stand mixer with the dough hook attachment. Mix until a smooth
10. slightly elastic ball forms or knead by hand for about 5 minutes. Place the dough in a lightly greased mixing bowl
11. cover
12. and let rise in a warm place until doubled in size
13. about 2 hours. While dough is rising
14. combine powdered sugar
15. flour
16. butter
17. cinnamon
18. allspice
19. nutmeg
20. salt
21. and vanilla extract in a bowl for the topping. Mix with your hands or a spatula until a moldable dough forms. Mix in orange food coloring if you like. Divide topping dough into 6 equal portions and shape them into balls; set onto a parchment lined baking sheet. Cover each ball with a sheet of plastic and press down with something flat and heavy (like the bottom of a glass or measuring cup) into a flat circle. Take the tip of a knife and score a pumpkin design into the topping. Place in the refrigerator to allow butter to firm up. After the dough rises
22. transfer it onto a work surface and press down to remove the air. Cut into 6 equal portions and roll each portion into a smooth ball. Transfer balls onto a Silpat-lined baking sheet and press down to flatten lightly. Place the topping on top of the dough balls. Allow to proof until doubled in size
23. about 45 minutes. Preheat the oven to 375 degrees F (190 degrees C). Bake in the center of a preheated oven until puffed up and golden
24. about 20 minutes. Allow to cool to room temperature
25. about 20 minutes. Chef John