Swirled Pumpkin Yeast Bread

4 1/2 cups flour                                      Filling

3 cups whole wheat flour                     1/4 cup butter, melted

2 cup oats                                                1/2 cup brown sugar

2/3 cup brown sugar                             1 teaspoons cinnamon

2 1/2 teaspoons pumpkin pie spice

1 1/2 teaspoons salt

1 teaspoon sugar

5 teaspoons active dry yeast

1 1/2 cups warm water

1 cup pumpkin

1/3 cup unsweetened applesauce

1/3 cup canola oil

2 eggs

1/2 cup raisins

In bowl of standing mixer, combine 2 coups flour, wheat flour, oats, brown sugar, pumpkin pie spice, salt, sugar and yeast.  Beat in water, pumpkin, applesauce and oil.  Add eggs and beat until smooth.  Stir in remaining flour.  Add raisins.  Knead 6-8 minutes.  Place in a greased bowl, cover and let rise 1 hour.

Punch dough down and divide into 2 pieces.  Roll each portion into an 18” rectangle.  Brush with butter.  Combine brown sugar and cinnamon and sprinkle over dough.

Roll up and place each loaf in a greased loaf pan.  Cover and let rise 30 minutes.

Bake bread for 55 minutes at 350.