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RayWhite.

Two Dedicated  
Salespersons Every Listing

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- Written value range of your home
- Explanation as to how we determine the value range
- Explanation of our introductory commission
- Personalised in-depth details of sales relevant specific to YOUR home and YOUR area
- Explanation of what methods of sale are open to you
- Explanation of what marketing options are open to you
- Explanation of what improvements to your property would achieve the best outcome
- Evaluation of current market conditions and outlook

All professionally bound plus an electronic copy for your Broker, Banker or Financial Advisor



Team Commitment  
Loyalty & Gift Card

\$1,000 as a personal  
thank you from us.

*It's on the house!*

## PUMPKIN & MAYA GOLD BREAD

Preparation time: 30 minutes  
Cooking time: 50 minutes-1 hour  
Use: 22 x 12cm (9 x 5in) loaf tin  
Makes: 1 loaf (14 slices)

- 350g (12oz) granulated sugar
- 50g (2oz) unsalted butter, softened
- 2 large eggs
- 225g (8oz) peeled and grated raw pumpkin or butternut squash
- 400g (14oz) plain flour
- 1/2 teaspoon bicarbonate of soda
- 1/2 teaspoon salt
- 1/2 teaspoon baking powder
- 1/2 teaspoon ground nutmeg
- 1/2 teaspoon allspice
- 1/2 teaspoon cinnamon
- 1/4 teaspoon ground cloves

60ml (2 1/2 fl oz) water

50g (2oz) Maya Gold, or other good-quality dark orange chocolate, chopped

Preheat the oven to 180°C/350°F/gas mark 4. Brush the loaf tin with melted butter and dust with flour.

Cream the butter and sugar until light and fluffy. Add the eggs, one at a time, beating well between each addition, then add the grated pumpkin and mix well.

Sift together the flour, bicarbonate of soda, salt, baking powder and all the spices and stir into the pumpkin mixture alternating with the water, until everything is incorporated.

Spoon about half the mixture into the loaf tin. Sprinkle about half the chocolate pieces on top of the mixture then cover them with the remainder of the mixture. Dig into the mixture with a spoon, parting it to form a trench along the top of the loaf and fill with the remainder of the chocolate, allowing some of the chocolate to remain on top of the loaf. Smooth over the hole with the spoon. The chocolate will melt as the loaf cooks and create a fault line through the loaf.

Bake in the oven for 50 minutes-1 hour. Cover with foil after 30 minutes to prevent the top from burning. Depending on how moist your pumpkin is you may need to bake this bread for a little longer. Test by inserting a skewer into the centre: if it comes out clean (although there might be melted chocolate left on the skewer), the loaves are cooked. Turn on to a wire rack and leave to cool before serving.



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From 1983 through to 2009, Jasmine Sergeant enjoyed a successful career both as a Fine Dining Chef and as a Hospitality Consultant.

Sharing here with you is a growing database of recipes. Free.  
Call Jasmine Sergeant of Team Commitment whenever you are curious of the value of your home.

Until then, please enjoy & feel free to share growing recipe database

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