



Pumpkin Cream Cheese Bread

Jacob · 28/09/2024



Prep Time

1 hr 20 mins

Difficult

Medium

Servings

15

Description

This pumpkin bread with a sweet orangeflavored cream cheese filling is the best fall treat youll ever eat I have been making this for years and I always get asked for the recipe

Ingredients

— - 1 (8 ounce) package cream cheese - ½ cup white sugar - 1 tablespoon all-purpose flour - 1 large egg - 1 tablespoon orange zest - 1 ? cups all-purpose flour - 1 teaspoon baking soda - ½ teaspoon salt - ½ teaspoon ground cinnamon - ½ teaspoon ground cloves - ½ teaspoon pumpkin pie spice - 1 cup pumpkin puree - ½ cup vegetable oil - 2 large eggs - 1 ½ cups white sugar

Instructions

1. Preheat the oven to 325 degrees F (165 degrees C). Lightly grease two 8x4 inch loaf pans. Combine cream cheese
2. 1/2 cup sugar
3. 1 tablespoon flour
4. 1 egg and orange zest in a medium bowl; beat until smooth. Set aside. Sift together 1 1/2 cups flour
5. baking soda
6. salt
7. cinnamon
8. cloves
9. and pumpkin pie spice; set aside. Place pumpkin
10. vegetable oil
11. 2 eggs and 1 1/2 cups sugar in a large bowl; beat well. Stir the pumpkin mixture into the flour mixture just until combined. Fold in the pecans if desired. Pour 1/2 of the pumpkin batter into the loaf pans. Spoon cream cheese mixture on top of this layer and then pour on the remaining batter. Bake in preheated oven until a toothpick inserted into center of the loaf comes out clean
12. about 60 to 70 minutes. Cool bread in pans briefly before removing to a wire rack to cool completely.