

Pumpkin Swirl Bread

Jacob · 28/09/2024



Prep Time

10 mins

Difficult

Medium

Servings

1 hr 35 mins

Description

This is for a pumpkin quick bread that has cream cheese in the middle I generally double it and then it makes three 8 X 4 inch loaves This recipe freezes well

Ingredients

- - 1 (8 ounce) package cream cheese - $\frac{1}{4}$ cup white sugar - 1 egg
- beaten - $1\frac{3}{4}$ cups all-purpose flour - $1\frac{1}{2}$ cups white sugar - 1 teaspoon baking soda - 1 teaspoon ground cinnamon - $\frac{1}{2}$ teaspoon salt - $\frac{1}{4}$ teaspoon ground nutmeg - 1 cup pumpkin puree - $\frac{1}{2}$ cup butter
- melted - 1 egg
- beaten - ? cup water

Instructions

1. Blend cream cheese
2. 1/4 cup sugar
3. and 1 beaten egg. Set aside. Combine flour
4. 1 1/2 cups white sugar
5. baking soda
6. salt
7. and spices. Set aside. Combine pumpkin
8. butter or margarine
9. beaten egg
10. and water. Add flour mixture to pumpkin mixture
11. mixing just until moistened. Reserve 2 cups of the pumpkin batter. Pour the remaining batter into a greased and floured 9 x 5 inch loaf pan. Pour cream cheese mixture over pumpkin batter
12. and top with reserved pumpkin batter. Cut through batter several times with a knife for a swirl effect. Bake at 350 degrees F (175 degrees C) for 70 minutes
13. or until tester comes out clean. Cool in the pan for 10 minutes
14. and then remove from pan to cool completely.