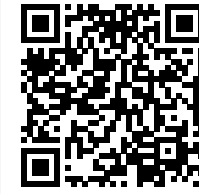


Ultimate Pumpkin Bread



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Recipe by: Laura Vitale

Serves 8-10

Prep Time: 15 minutes

Cook Time: 1 hours 20 minutes

Ingredients

For the cream cheese filling:

__ 4 oz of Cream Cheese, softened at room temperature

__ 4 Tbsp of Granulated Sugar

__ 2 tsp of Vanilla Extract

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For the batter:

__ 1-1/2 cups of All Purpose Flour

__ 1/2 tsp of Baking Soda

__ 1/2 tsp of Baking Powder

__ 1/2 tsp of Salt

__ 1 Tbsp of Pumpkin Pie Spice

__ 2 Eggs

__ 3/4 cup of Granulated Sugar

__ 1/4 cup of Milk

__ 1/2 cup of Vegetable Oil

__ 1 cup of Pure Pumpkin Puree

__ 2 tsp of Vanilla Extract

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For the topping:

__ 3 Tbsp of Brown Sugar

__ 1-1/2 Tbsp of Flour

__ 1-1/2 Tbsp of Unsalted Butter, cold and cut into small pieces

1) Preheat your oven to 325 degrees, line a 9x5" loaf pan with parchment paper, spray with nonstick spray and set aside.

2) In a small bowl, cream together the cream cheese, sugar and vanilla until very smooth, set aside.

3) In a large bowl, whisk together the eggs and sugar for a minute, then add the oil, pumpkin puree and vanilla and whisk until well combined, add the dry ingredients along with the milk, switch to a spatula and fold until your batter comes together, set aside.

4) In a small bowl, using your fingers together with the topping ingredients, making sure to mix the butter well with the sugar and flour, set that aside.

5) Pour half the batter in the prepared pan, dollop the cream cheese filling all over, top with the remaining batter and sprinkle the topping. Bake for about an hour and 10 to an hour and 20 minutes, allow to cool before cutting and serving.

