

# Pumpkin Cream Cheese Bread

## INGREDIENTS

### For the bread:

1 3/4 cups all-purpose flour  
1 1/2 cups sugar  
1 cup canned pumpkin (NOT pumpkin pie filling)  
1/2 cup vegetable oil  
2 eggs  
2 teaspoons cinnamon  
1 teaspoon baking soda  
1/2 teaspoon ground nutmeg  
1/4 teaspoon ground cloves  
1/4 teaspoon allspice  
1/4 teaspoon ground ginger  
1/4 teaspoon salt

### For the filling:

1 package (8 oz) cream cheese, softened  
1/2 cup granulated sugar  
1 tablespoon all-purpose flour  
1 egg  
1 teaspoon vanilla extract

## PREPARATION

Preheat oven to 325°F and lightly grease a 9×5-inch loaf pan. Set aside.

### For the bread:

In a medium bowl, beat together the oil, sugar, eggs, and

pumpkin puree with an electric mixer on medium until well combined.

Add the cinnamon, baking soda, nutmeg, cloves, allspice, ginger, and salt, and mix until incorporated. Gradually add the flour and mix until just combined.

### **For cream cheese filling:**

In a separate medium bowl, beat the cream cheese with an electric mixer on medium until smooth and creamy.

Add the egg, sugar, vanilla and flour, and mix until smooth and well-blended.

Pour 1/3 of the pumpkin batter into the prepared loaf pan. Spoon the cream cheese filling over the batter and spread it out evenly with a rubber spatula. Pour remaining 2/3 of the batter over the top.

Bake until a toothpick inserted into the center comes out clean, about 65-75 minutes. (The toothpick might have some cream cheese stuck to it.) If top and sides are looking too brown, tent the pan with foil for the last 15 minutes of baking.

Let cool in pan for 15 minutes before removing to a wire rack to cool completely. Enjoy!