



Pumpkin Cream Cheese Bread

Ingredients

- 1/2 cup (1 stick) butter, softened
- 1 pkg. (8oz.) cream cheese, softened
- 1-1/2 cup sugar
- 1 cup brown sugar, packed
- 4 eggs
- 1 can (15 oz.) pumpkin
- 3-1/2 cups flour (I used 1/2 all-purpose & 1/2 white whole wheat)
- 2 teaspoons baking soda
- 1 teaspoon kosher salt
- 1 teaspoon pumpkin pie spice
- 1 teaspoon ground cinnamon

Directions

1. Preheat oven to 350 degrees. Grease & flour 2 9x5-inch loaf pans.
2. In a large mixing bowl beat butter, cream cheese & sugars until creamy. Add eggs, and mix well, blend in pumpkin. Gradually add dry ingredients mixing after each addition until moistened.
3. Pour into prepared loaf pans. Bake 55-60 minutes or until toothpick inserted in center comes out clean. Cool 5 minutes; remove from pans and cool on wire rack completely.
4. Eat after cooled, wrap securely in plastic wrap and freeze up to one month or give as gifts.