

RECIPE

Karen's Pumpkin Spice Bread

with Cinnamon Cream Cheese Frosting

We Love this so much because it reminds us of 'Fall' with every bite!



INGREDIENTS

BREAD:

- 1-½ cup flour
- 1-½ teaspoon ground cinnamon
- ¾ teaspoon ground ginger
- ½ teaspoon ground nutmeg
- ¼ teaspoon ground cloves
- ¾ teaspoon baking soda
- ½ teaspoon baking powder
- ½ teaspoon kosher salt
- 6 tablespoons butter, room temperature
- 4 oz. cream cheese, room temperature
- ¾ cup granulated sugar
- ½ cup light brown sugar, packed
- 2 teaspoons vanilla
- 2 large eggs
- 1 cup canned pumpkin puree
- 1 cup raisins

CREAM CHEESE FROSTING:

- 4 ounces cream cheese, softened
- 1-1/2 cup confectioners' sugar
- 2 teaspoons vanilla
- ¼ teaspoon ground cinnamon
- Crushed candied pecans for topping



PREPARATION

- Soak raisins in warm water for 30 minutes
- Preheat oven to 350 degrees. Lightly coat a 9x5 or 3-3-1/2x6 mini pans with nonstick spray.
- In a large bowl, combine flour, cinnamon, ginger, nutmeg, cloves, baking soda, baking powder and salt.
- In a bowl with electric mixer, beat butter, cream cheese and sugars on medium-high until light and fluffy, about 2-3 minutes. Beat in vanilla until well combined. Beat in eggs one at a time until well combined.
- With mixer on low speed, add dry ingredients and pumpkin, alternating in 3 parts, beginning and ending with dry ingredients, beating just until incorporated.
- Drain the raisins and stir into batter.
- Scoop the batter evenly into the loaf pan or 3 mini pans. Place into oven and bake for 55 minutes for loaf pan or 40 minutes for 3 mini pans or until tester comes out clean.
- Remove from oven and let cool for 15 minutes. Turn onto cooling rack and let cool completely before frosting.

PREPARATION cont'

- In the bowl of an electric mixer, beat cream cheese on medium speed until light and fluffy, approximately 2-3 minutes. Gradually add confectioners' sugar on low speed beating just until incorporated. Add vanilla and cinnamon until well combined. Increase speed to medium and beat until frosting is light and fluffy, approximately 1-2 minutes.
- Spread on top of bread and garnish with candied pecans, if desired.



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