

# U.S. Cream Cheese Pumpkin Bread

This flavorful sweet and savory bread is perfect for a breakfast or lunch buffet.



## INGREDIENTS

(Makes 1 Loaf)

For Bread	
Flour, whole wheat	120g
Flour, all-purpose	120g
Baking Soda	4g
Cinnamon, ground	4g
Nutmeg, ground	2g
Salt	3g
Brown Sugar, light	240g
Vegetable Oil	80ml
Pumpkin Puree	425g
Pecans, chopped	80g
Apples, peeled, cored, diced	150g
Eggs, large	2
<b>U.S. Cream Cheese, softened</b>	<b>342g</b>
Sugar, granulated	25g

For Topping	
Flour, all-purpose	120g
Brown Sugar, light	120g
Oats, rolled, dry	4g
<b>U.S. Butter, unsalted</b>	<b>4g</b>

## NUTRITIONAL CONTENT

Per 100g

<b>Calories</b>	301kcal
<b>Total Fat</b>	17g
Saturated Fat	6g
Trans Fat	0g
Cholesterol	46mg
<b>Total Carbohydrates</b>	35g
Dietary Fiber	3g
Sugars	20g
<b>Protein</b>	5g
Calcium	50mg
Magnesium	22mg
Phosphorus	82mg
Potassium	120mg
Sodium	212mg
Iron	1mg
Vitamin A	3285IU
Vitamin C	1mg

## PREPARATION

1. Preheat oven to 175°C (350°F).
2. In a medium bowl, mix together both types of flour, baking soda, cinnamon, nutmeg, and salt.
3. In a larger bowl, mix together the brown sugar, vegetable oil, pumpkin, pecans, apples, and one of the eggs until incorporated.
4. Add the dry ingredients to the wet until just combined. Do not over mix.
5. In a medium bowl, mix together the remaining egg, cream cheese, and sugar.
6. Pour 1/3 of the bread batter into a greased and floured 24cm loaf pan, followed by 1/2 of the cream cheese mixture, 1/3 of bread batter, the other 1/2 of the cream cheese mixture and the remaining 1/3 bread batter.
7. For the topping, mix together the flour, sugar, oats, and butter until crumbly and sprinkle onto the top of bread batter.
8. Bake for 1 hour until a toothpick inserted in the middle pulls out clean. Let cool for at least 1/2 hour before cutting.

Rely on the dynamic lineup of U.S. dairy products to meet consumer demand for tasty and nutritious foods. The U.S. Dairy Export Council (USDEC) offers resources on [ThinkUSAdairy.org](http://ThinkUSAdairy.org), including a dairy ingredient supplier search, consumer, nutrition and product research, technical insights and recipe ideas to help develop your next successful menu item.

This recipe only serves as a reference. ©2015 U.S. Dairy Export Council.