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
- U.S. Cream Cheese, softened: 342g
- Sugar, granulated: 25g

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

NUTRITIONAL CONTENT

Per 100g
- Calories: 301kcal
- Total Fat: 17g
- Saturated Fat: 6g
- Trans Fat: 0g
- Cholesterol: 46mg
- Total Carbohydrates: 35g
- Dietary Fiber: 3g
- Sugars: 20g
- Protein: 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 ½ of the cream cheese mixture, 1/3 of bread batter, the other ½ 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 ½ 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 ThinkUSArdy.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.