

Pumpkin Bread with Cream Cheese Glaze Recipe

INGREDIENTS:

- 3 C. sugar
- 1 C. vegetable or canola oil
- 4 large eggs
- 2 C. canned pumpkin
- 2/3 C. water
- 3 ½ C. all-purpose flour
- ½ tsp. baking powder
- 2 tsp. baking soda
- 1 ½ tsp. cloves
- 1 ½ tsp. cinnamon
- 1 ½ tsp. all spice
- 1 ½ C. mixture of walnuts & raisins

INSTRUCTIONS:

1. Preheat the oven to 350°.
2. Spray 3 loaf pans with non-stick cooking spray or grease with butter and set aside.
3. In a medium bowl, sift together flour, baking powder, baking soda, cloves, cinnamon, and all spice. Set aside.
4. In a large bowl, combine sugar, oil, eggs, and pumpkin. Mix thoroughly by hand until combined.
5. Add water and mix until incorporated.
6. Add flour mixture to pumpkin mixture about 2 cups at a time, mixing well between each addition.
7. Add walnuts and raisins and stir to combine.
8. Pour into greased loaf pans and bake for 1 hour.
9. Allow to cool before pouring cream cheese glaze on top.

Recipe for Cream Cheese Glaze

- 4 oz cream cheese, softened
- 2 oz butter, softened
- 1 cup sifted powdered sugar
- 1 tsp vanilla extract

INSTRUCTIONS:

1. Add all ingredients to a small bowl and mix with a hand mixer until fluffy and well-incorporated.
2. Put cream cheese mixture into a heat safe measuring cup and microwave for about 20 seconds.
3. Stir well and pour over pumpkin bread. This makes enough glaze for all three loaves.