

Cream Cheese Pumpkin Nut Bread

Hettie Wilkerson

Ingredients

¾ cup butter, softened
1 (8 oz.) package cream cheese, softened
2 cups sugar
2 large eggs
1 ½ cups pumpkin (canned can be used)
3 cups all-purpose flour
½ tsp. baking powder
½ tsp. baking soda
½ tsp. salt
2 tsp. pumpkin pie spice
¼ tsp. ground cloves
1 tsp. ground cinnamon
1 cup chopped pecans, toasted
1 tsp. vanilla extract
1 tsp. butter extract

Instructions

1. Beat butter and cream cheese at medium speed with mixer until creamy. Gradually add sugar, beating until light and fluffy. Add eggs, one at a time, beating just until blended after each addition.
2. Combine flour and next 6 ingredients; gradually add to butter mixture, beating well at low speed until blended. Stir in pumpkin, pecans, vanilla extract, and butter extract. Spoon batter into 2 greased and floured 8 x 4-inch loaf pans.
3. Bake at 350°F for 1 hour or until wooden pick inserted in center comes out clean and sides pull away from pan, shielding with aluminum foil last 15 minutes to prevent browning, if necessary. Cool bread in pans on wire racks 10 minutes. Remove from pans and cool 30 minutes on wire racks before slicing.

Vanilla Glaze

Stir 1 cup powdered sugar, 3 tbsp. water, and 1 tsp. vanilla extract until blended. Drizzle evenly over WARM bread.