

Pumpkin Bread with Cream Cheese Frosting

Yield: 1 loaf

Bread Ingredients:

½ cup canola oil
1 ½ cups sugar
2 eggs
1 teaspoon vanilla
1 ½ cups flour
¼ teaspoon kosher salt
¼ teaspoon baking soda
1 ½ teaspoons pumpkin pie spice blend
½ teaspoon baking powder
1 cup cooked, mashed pumpkin (or canned)
1/2 cup chopped roasted walnuts or pecans

Frosting Ingredients:

4 ounces cream cheese, softened
½ stick unsalted butter, softened
1 ½ cup confectioner's sugar, sifted
1 teaspoon pure vanilla extract

For the Topping:

½ cup chopped roasted and spiced pumpkin seeds



- Step 1:** Preheat oven to 350°F.
- Step 2:** Spray a loaf pan with non-stick spray.
- Step 3:** Put oil, sugar, eggs, and vanilla into the bowl of a stand mixer. Beat ingredients until everything is well blended and it is light yellow in color (about 5 minutes).
- Step 4:** Sift together kosher salt, baking soda, flour, baking powder and pumpkin pie spice mix.
- Step 5:** Carefully pour flour mixture into egg mixture and stir together until well incorporated. Scrape down the sides of the bowl. Add pumpkin and chopped nuts. Mix until just combined and pumpkin is fully incorporated.
- Step 6:** Pour into the pan and use a spatula to scrape down the sides of the bowl to get everything out.
- Step 7:** Bake bread for 45 minutes until a toothpick inserted in the center comes out clean.
- Step 8:** Turn bread out onto wire rack to cool completely before spreading the frosting. Sprinkle with chopped pumpkin seeds. Slice and serve.

For the Frosting...

- Step 1:** Put cream cheese and butter into the bowl of a stand mixer and using the paddle attachment beat until light and fluffy. Add the sugar, one cup at a time, and mix until well combined. Add vanilla extract and mix until vanilla is combined.