

Pumpkin Bread *with vanilla cream cheese frosting*

Prep time: 20 min

Cook time: 75 min

INGREDIENTS

- 2 cups of flour
- 1/2 tsp salt
- 1 tsp baking soda
- 1/2 baking powder
- 1 tsp cinnamon
- 1 tsp nutmeg
- 1/2 tsp vanilla
- 1 1/2 sticks of butter (room temp)
- 2 cups of sugar
- 2 large eggs
- 1 can of pumpkin

DIRECTIONS

1. Preheat oven to 325 and oil loaf pans with butter and lightly dust with flour.
2. Combine flour, salt, baking soda, baking powder, cinnamon and nutmeg in a medium size bowl. Whisk well until all ingredients are combined and set aside.
3. Beat butter and sugar in a large bowl with electric mixer until blended together. Add eggs one at a time beating well after each addition. Add in vanilla and beat until fluffy. Mix in the pumpkin. (The mixture will look grainy).
4. Add the flour mix and mix on low for 2 minutes.
5. Pour batter into the loaf pans dividing evenly and bake 60-75 minutes until knife comes out clean.

Vanilla Cream Cheese Frosting

Prep time: 5 min

INGREDIENTS

- 1 8 oz package of cream cheese
- 1/2 c sugar
- 1 1/2 heavy cream
- 1 tsp vanilla

DIRECTIONS

In a medium size bowl, combine the cream cheese and sugar. Beat on medium for 2 minutes. Scrape the side of the bowl. Slowly add heavy cream and vanilla until well mixed and the frosting begins to peak. Refrigerate the frosting until ready to use.