



RECIPE NAME: Pumpkin Cream Cheese Streusel Bread

FROM THE KITCHEN OF: Madison Andropolis '18

INGREDIENTS:

PUMPKIN BREAD

- 1 pie pumpkin or 1 15oz can pumpkin puree
- 1 cup granulated sugar
- 1/2 cup brown sugar
- 1/2 cup butter or vegetable oil
- 2 large eggs
- 1/2 tsp vanilla
- 1/2 cup milk
- 1 3/4 cup all-purpose flour
- 1 tsp baking soda
- 1 tsp cinnamon
- 1/2 tsp pumpkin pie spice
- 1/2 tsp allspice
- 1/4 tsp nutmeg
- 1/2 tsp salt
- Dash of cloves
- Dash of cardamom
- Dash of ginger

CREAM CHEESE FILLING

- 8 oz cream cheese, room temperature
- 1/2 cup (100 g) granulated sugar
- 4 Tbsp all-purpose flour
- 2 tsp vanilla
- 2 large eggs, room temperature

STREUSEL

- 1/4 cup butter, room temperature
- 1/2 cup all-purpose flour
- 1/4 cup brown sugar
- 3 Tbsp granulated sugar
- 4 Tbsp (1 oz) rolled oats
- 1/2 tsp pumpkin pie spice

INSTRUCTIONS:

PUMPKIN PUREE

Preheat oven to 375°F. Cut the stem off the pumpkin and then cut pumpkin lengthwise. Scoop out the seeds and pulp. Place pumpkin on a greased baking sheet cut side down and bake for 40-45 minutes or until the pumpkin is tender. Once baked, peel the skin from the pumpkin and put the flesh of the pumpkin in a food processor. Process until smooth - add water if it looks too dry.

Skip steps above if you are using canned pumpkin.

STREUSEL

Mix together 1/4 C butter, 1/2 C all-purpose flour, 1/4 C brown sugar, 3 Tbsp granulated sugar, 4 Tbsp rolled oats, and 1/2 tsp pumpkin pie spice in a small bowl. Place in refrigerator to chill.

CREAM CHEESE FILLING

Beat together 8 oz room temperature cream cheese and 1/2 cup granulated sugar until smooth. Beat in 2 eggs, one at a time, then mix in 4 Tbsp all-purpose flour and 2 tsp vanilla. Set aside.

PUMPKIN BREAD

Preheat oven to 325°F and butter the sides of two 9x5 loaf pans. To make the pumpkin bread, in a medium bowl whisk together 1 3/4 C all-purpose flour, 1 tsp baking soda, 1 tsp cinnamon, 1/2 tsp pumpkin pie spice, 1/2 tsp allspice, 1/4 tsp nutmeg, 1/2 tsp salt, a dash of cloves, a dash of cardamom, and a dash of ground ginger. In a large bowl, mix together 15 oz pumpkin puree, 1 C granulated sugar, 1/2 C brown sugar, and 1/2 C melted butter (or vegetable oil) until combined. Mix in 2 eggs, one at a time, and 1/2 tsp vanilla. Fold in half of the dry ingredients to the wet ingredients, then add 1/2 C milk, then fold in the rest of the dry ingredients. Don't over mix.

TIP: When the protein in flour comes in contact with liquid, it becomes a new protein, gluten. The more you mix the batter, the more gluten develops. Gluten helps the bread rise but it can also make the bread chewy if it is overmixed. Chewy bread is great for sourdough, but for pumpkin bread it is best when it is tender and moist.

Pour half of the batter into the prepared bread loaf, layer with the cream cheese filling, then cover with the second half of the pumpkin batter. Crumble the streusel over the bread in an even layer. Bake for 1 hour and 10-15 minutes. Insert a toothpick into the center of the bread and if it comes out clean, the bread is done. Let rest for a few minutes before cutting. Enjoy!



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