THE J.M. SMUCKER Co

Pumpkin Harvest Loaf with Orange Cream Cheese Spread

Prep Time	Cook Time	Serves	Difficulty
20 mins	1 hr	N/A	N/A

Ingredients

- **Loaf:**
- 1/2 pkg cream cheese
- 1/4 cup butter, softened
- 1 1/4 cups packed brown sugar
- 2 eggs
- 1 3/4 cups Robin Hood® Original All Purpose Flour

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- 1 tsp baking soda
- 1/2 tsp baking powder
- 1/2 tsp salt
- 1 tsp cinnamon
- 1/2 tsp nutmeg
- 1 cup pumpkin purée
- 1 tsp grated orange zest
- 3/4 cup raisins or chopped dates
- 1/2 cup chopped nuts, optional
- **Orange Cream Cheese Spread:**
- 1/2 pkg cream cheese
- 2 tbsp icing sugar
- 1 tsp grated orange zest

Directions

Step 2:

Preheat oven to 350°F (180°C).

Step 3:

Beat cheese, butter, brown sugar and eggs together with electric mixer until light and creamy. Combine next 6 dry ingredients. Stir into creamed mixture alternately with pumpkin. Mix well. Stir in orange zest, raisins and nuts. Spread in greased 9" x 5" (2 L) loaf pan.

Step 4:

Bake in preheated oven for 50 to 60 minutes, or until toothpick inserted in centre comes out clean. Cool in pan 15 minutes, then turn out onto rack and cool completely.

Step 6:

Beat all ingredients together until smooth. Store covered in refrigerator.

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