

---

# Pumpkin Swirl Bread

Betty Fisher

Servings: 12

Preparation Time: 1 hour



*Betty got this recipe from a neighbor in Slingerlands.*

**8 ounces cream cheese, softened**

**1/4 cup sugar**

**1 egg, beaten**

**MIX AND SET ASIDE**

**1 3/4 cups flour**

**1 1/2 cups sugar**

**1 teaspoon baking soda**

**1 teaspoon cinnamon**

**1/2 teaspoon salt**

**1/4 teaspoon nutmeg**

**MIX AND SET ASIDE**

**1 can pumpkin**

**1/2 cup butter, softened**

**1 egg, beaten**

**1/3 cup water**

**MIX AND SET ASIDE**

Add pumpkin mixture to dry mixture, mixing until moistened. Reserve 2 cups of batter. Pour remaining batter into greased and floured loaf pan. Pour cream cheese over mixture, then pour in the reserved 2 cups of batter. Cut with knife to make a swirl effect. Bake 1 hour @ 350.

**Breads, Desserts**