

Pumpkin Bread

1 cup solid pack pumpkin
½ cup vegetable oil
1 ½ cups sugar
2 eggs beaten
1 ½ cups flour
½ teaspoon baking powder
½ teaspoon baking soda
½ teaspoon each: cloves, nutmeg, ginger, cinnamon
½ teaspoon salt
Turbo sugar for top of loaf
1 cup total: dried cranberries & chocolate chips. (Soak dried cranberries in hot water for at least 5 minutes. Pat dry before adding).

Mix all ingredients by hand in a large mixing bowl, starting with first 4. Add rest of ingredients with chips and cranberries added after all other ingredients are mixed. Mix until smooth. Pour into greased and floured 9" x 5" loaf pan. Sprinkle turbo sugar evenly over the top. Bake in 350 degree oven for 1 hour or until toothpick inserted in center comes out clean. Top will be firm.

Remove pan from oven and let rest on cooling rack for 15 minutes. Run a butter knife around the edges of pan to loosen the loaf. Gently shake the pan to loosen the bottom of the loaf from the pan. Place a cooling rack on top of the loaf and turn out the loaf. If any has stuck to the pan, use the butter knife to remove, and gently pat into place on the loaf. Take another cooling rack and put onto the bottom of the loaf. Turn the loaf and cooling rack over. Let the pumpkin loaf cool completely for about 2 hours before slicing. This freezes well. You can cut into individual slices and wrap in wax paper. Place the wrapped slices in a gallon sized freezer bag. Remove individual slices as needed. Let thaw and enjoy!

Contact Ms. Michele Gusdorff – michele@gusdorff.com – with any questions!

Pumpkin Cream Cheese Spread or Dip

1/3 cup solid pack pumpkin

1/2 cup cream cheese (whipped or solid)

1/2 teaspoon vanilla

1/8 scant teaspoon each: cinnamon, ginger, cloves, and nutmeg

1 tablespoon brown sugar

In a small bowl, mix cream cheese brown sugar, and pumpkin together until thoroughly combined. Add vanilla and spices to cream cheese mixture and mix well.

Cover with plastic wrap and place in refrigerator. Let chill for at least two hours before using.

Tips

Use soft, whipped, or brick cream cheese. If using brick cream cheese, let it sit out for about 3 hours until soft enough to blend with pumpkin. Cold cream cheese will not be soft enough to blend.

If you do not enjoy one of the spices, eliminate it from the recipe.

Keep unused portion of spread in refrigerator, covered, for about 2 weeks.

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