

PUMPKIN LOAF *with* CREAM CHEESE FILLING



Topping

- 2 Tbsp. Sugar
- 2 tsp. Flour
- ½ tsp. Cinnamon
- 2½ tsp. Unsalted butter, chilled

Filling

- 6 oz. Cream cheese, room temperature
- ¼ cup Sugar
- 1 tsp. Milk

Batter

- 2 cups **San Antonio River Mill® Brand Sopaipilla Mix**
- 1½ cups Sugar
- 1 tsp. Baking soda
- ½ tsp. Salt
- ½ tsp. Cinnamon
- ½ tsp. Nutmeg
- 1 cup Pumpkin, canned
- ½ cup Vegetable oil
- ⅓ cup Water
- 2 Eggs, large

1. **PREHEAT** oven to 325° F.
2. **GREASE** and flour a 9"x 5" loaf pan.
3. Topping: **BLEND** sugar, flour, cinnamon and cold butter in a small bowl, using a fork or pastry blender to make a crumbly mixture; set aside.
4. Filling: **MIX** cream cheese, sugar and milk in another bowl; set aside.
5. Batter: **COMBINE** Sopaipilla Mix, sugar, baking soda, salt, cinnamon and nutmeg in a large mixing bowl. **ADD** pumpkin, oil and water; blend until smooth.

Continued on reverse side.



RECIPE COLLECTION

Featuring San Antonio River Mill Brand® Gourmet Baking Mixes sold in the Guenther House Store and at guentherhouse.com

RECIPE CONTINUED



6. **ADD** eggs, one at a time, mix well after each.
7. **POUR** half of the batter into prepared loaf pan.
8. **SPOON** cream cheese filling over batter, centering it in the middle of the batter.
9. **POUR** remaining batter over filling, be sure to completely cover cream cheese filling.
10. **SPRINKLE** streusel topping over the batter.
11. **BAKE** 60-65 minutes.
12. **COOL** 10-15 minutes before removing from pan to wire rack; cool completely.

YIELD: 2 loaves

Prep Time: 30 minutes

Bake Time: 65 minutes

Total Time: 1 hour, 15 minutes



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