

Peek-a-boo Pumpkin Bread



Ingredients

Pumpkin Bread (Makes 2 loaves)

2 cups (15 oz.) canned/purée pumpkin

4 eggs

1/2 cup vegetable oil

1/2 cup applesauce

2/3 cup water

3 cups white sugar

3 1/2 cups all-purpose flour

2 tsp. baking soda

1 1/2 tsp. salt

1 tsp. ground cinnamon

1 tsp. ground nutmeg

1/2 tsp. ground cloves

1/4 tsp. ground ginger

orange food coloring

Pound Cake

2 cups butter

4 cups all-purpose flour

3 cups white sugar

6 eggs

2/3 cup milk

Icing

8 tbsps. (1 stick) butter

3-1/2 cups powdered sugar

3 tbsps. evaporated milk

1 tsp. vanilla

*1/2 cup chopped pecans
(optional)*

Directions

Pumpkin Bread

1. Preheat oven to 350° F (175° C). Grease and flour two 9" x 5" inch loaf pans.
2. In a large bowl, mix together pumpkin purée, eggs, oil, applesauce, water, food coloring and sugar until well blended. In a separate bowl, whisk together the flour, baking soda, salt, cinnamon, nutmeg, cloves and ginger. Stir the dry ingredients into the pumpkin mixture until just blended. Pour into the prepared pans. Bake for about 40 minutes in the preheated oven. Bread will not be completely done.

3. Let cool, remove from pan and refrigerate for up to four hours. Cut cold pumpkin bread into large slices. Cut pumpkin shapes from slices using a pumpkin cookie cutter.

Align them down the center of a lightly greased and floured 9 x 5-inch loaf pan.

Pound Cake

1. Preheat oven to 350° F (175° C). In a large bowl, cream together the butter and sugar until light and fluffy. Beat in the eggs one at a time. Beat in the flour alternately with the milk, mixing just until blended.
2. Pour over your pumpkin bread cutouts in the pan, making sure to cover the tops of the pumpkins. You may have more pound cake batter than you need. Try not to overfill the pan. Bake in the preheated oven for 70 minutes or until a toothpick inserted into the center of the cakes comes out clean. After removing them from the oven, immediately loosen cake edges with a knife. Allow to cool in pans for 10 minutes.

Icing

1. While the pound cake is baking, put the powdered sugar in a mixing bowl. In a saucepan, melt butter to a boil, stirring until it starts to brown and form dark flecks on the sides and bottom.
2. Remove from heat. Pour the melted brown butter and flecks over the powdered sugar. Add the evaporated milk and vanilla. Stir until combined and creamy. Add more powdered sugar if it appears too runny or more evaporated milk if it seems too stiff.
3. Remove baked and cooled pound cake from pan and top with brown butter icing. Add chopped pecans, if desired.

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3 1/2 cups all-purpose flour
2 tsp. baking soda
1 1/2 tsp. salt

1 tsp. ground cinnamon
1 tsp. ground nutmeg
1/2 tsp. ground cloves
1/4 tsp. ground ginger
4 drops orange food coloring

Pound Cake
2 cups butter
4 cups all-purpose flour
3 cups white sugar
6 eggs
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Icing
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3-1/2 cups powdered sugar
3 tbsps. evaporated milk
1 tsp. vanilla
1/2 cup chopped pecans (optional)

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Directions (cont.)

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