



Pumpkin Bread with Streusel

& Cream Cheese Maple Glaze

 3,5h  2 Servings

We're embracing all things pumpkin! A crumb topping of pumpkin seeds and sweetened oats covers a heap of pumpkin batter, and Chinese five spice brings sweet warmth to both the crunchy oat crumble and the rich batter. The loaf bakes to a golden finish with a crunchy exterior and rich, moist interior. A heavy drizzle of maple cream cheese glaze over top sweetens the deal. (Serves 8— nutrition reflects 1 slice)

What we send

- 1 oz pumpkin seeds
- 3 oz oats
- 2 (5 oz) self-rising flour ³
- 2 (5 oz) dark brown sugar
- ¼ oz Chinese five spice
- ¼ oz baking soda
- 3 (1 oz) cream cheese ²
- 15 oz can pumpkin purée
- 2½ oz confectioners' sugar
- 1 oz maple syrup

What you need

- ¼ c unsalted butter ²
- kosher salt
- 2 large eggs ¹
- ⅔ c neutral oil
- vanilla extract

Tools

- 8x4-inch loaf pan
- nonstick cooking spray
- microwave

Cooking tip

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Allergens

Egg (1), Milk (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 590kcal, Fat 31g, Carbs 75g, Protein 8g



1. Make crumb topping

Preheat oven to 350°F with a rack in the center. Spray an 8x4-inch loaf pan with nonstick spray. Cut **¼ cup butter** into ½-inch pieces. In a medium bowl, combine **pumpkin seeds, ½ cup oats, ⅓ cup flour, ¼ cup brown sugar, 1 teaspoon five spice, and ¼ teaspoon salt**. Add butter; use your fingers to rub butter into flour mixture until incorporated and small clumps have formed.



4. Cool

Transfer **pumpkin bread** to a wire rack and cool for 20 minutes. Run a small thin spatula or knife along edges to loosen; remove bread from pan. Continue cooling on rack until completely cooled, about 1-1½ hours.



2. Mix dry and wet

In a 2nd medium bowl, whisk together **remaining flour and five spice, ½ teaspoon baking soda, and ¼ teaspoon salt**.

Microwave **2 packets cream cheese** in a large bowl until softened, 15-30 seconds. Whisk in **2 large eggs, 1 cup each of pumpkin purée and brown sugar, ⅔ cup oil and 1 teaspoon vanilla** until smooth.



5. Make glaze

Meanwhile, in a small bowl, whisk together **confectioners' sugar, maple syrup, remaining cream cheese, and ⅓ teaspoon salt** until a smooth, thick glaze has formed.



3. Mix batter & bake

Whisk **flour mixture** into egg mixture until combined and no dry flour remains. Transfer **batter** into prepared loaf pan. Sprinkle top with **pumpkin-oat crumble**; press gently on surface to adhere crumble. Bake on center rack until loaf is risen, crumb is golden brown, and a toothpick inserted in the center comes out with a few moist crumbs attached (it should register 200°F), about 1 hour.



6. Finish & serve

Once **bread** is cool, drizzle **glaze** over the top. Allow **glaze** to set for 10 minutes. Enjoy!