



## Pumpkin Cream U.B.

Yields: 1 pan & 1/2 pan

***Start with the basic unleavened bread recipe and transform it into a new variation.***

### **Ingredients (Begin with the Basic UB Mix)**

- 2 sticks unsalted butter (room temperature, soft)
- 1 tbsp extract vanilla extract
- 2 cups of sugar
- 2 cups AP flour
- A pinch of sea salt
- 3 whole eggs
- No dairy needed this time

**The Additives:** 1/2 to 1 cup pumpkin puree, 1 tbsp cinnamon, 1 tsp maple extract

### **The Filling (the cream):**

8 oz softened cream cheese, a pinch of salt, 1/4 - 1/2 cup brown sugar, 3 tbsp maple syrup, 1/2 a cracked & beaten egg, 1/4 cup sour cream and cinnamon to taste.

Combine all the ingredients in a bowl & mix until smooth. Set it aside until it is time to assemble.

### **Tools Needed:**

A standing or electric mixer, a large bowl, liquid & dry measuring cups, a rubber spatula, a fork, measuring spoons, an offset spatula, 2 bowls/ rubber spatula or spoon.

Tip- Remove the eggs from the fridge 1-2 hours ahead. Room temperature eggs will incorporate into the batter better. Remember that this is unleavened bread. Be sure to avoid excess aeration. Do not use the whisk. You should use the paddle attachment. If making this recipe by hand, combine the ingredients using a wooden spoon.

### **Getting started**

- Begin with the filling, make it & set it aside
- Open the pumpkin or sweet potato puree (either will do)
- Preheat your oven to 325°F

### **Prep the Ingredients.**

- Melt the butter.
- Using a standing mixer, cream the melted butter & sugar until somewhat pale. If you prefer a more cake like result, use soften butter instead of melted.
- While the butter is creaming, let us prep the other ingredients.
- Sift the flour & salt together, stir!
- Crack the room temperature eggs in a separate container & add in the vanilla & maple extract.
- Mix it with a fork & set aside.

- Let's return to the creamed butter & sugar.
- Turn off the mixer & scrape down the sides of the bowl.
- Add the pumpkin puree to the butter mixture.
- No milk or dairy is needed in this batter due to the moisture content of the pumpkin.
- Note: The only liquid this recipe needs are the extracts & the eggs

### Let's Assemble

- Begin alternating the dry & liquid ingredients. You will likely do this using about 1/3 of the dry ingredients or liquid ingredients at one time. Continue alternating the dry with the wet (egg mixture) until all the items are incorporated.
- Be sure to scrape down the mixing bowl between additions.
- The batter should resemble a slightly thinner brownie batter.
- I like to taste a tiny bit of the batter to ensure that there is enough flavor. If it is lacking, adjust it by adding a splash more extract or cinnamon.
- If the batter appears to be too wet, add a tbsp or so more of flour. Mix it in well before continuing.
- Line the cake pans with parchment. The parchment will make it easy to remove from the pans later.
- Add half of the batter to the parchment lined cake pans.
- Dollop the creamy filling all over the top of the pumpkin mix.
- Use the off-set spatula to carefully spread the creamy mixture over the 1<sup>st</sup> layer of the pumpkin batter.
- Sandwich the filling by topping it with the remaining pumpkin batter.
- Smooth it out to cover the creamy filling. Try to cover all the white creamy mix to create a sandwiched affect.

### Time to Bake.

- Sprinkle the top of the bread with a little cinnamon sugar before baking. This is optional.
- Bake the unleavened bread in a 325°F pre-heated oven. The cook time may vary depending on your oven.
- Bake for 45 minutes to 1 ½ hour or until it is set on top & forms a tight crumb when a toothpick is inserted in the center.
- Keep in mind that you need to bypass the creamy filling to ensure that the bottom cake layer is fully cooked. I prefer to pluck out a little piece from the center with a paring knife. Enjoy!