

## Brown Sugar Pumpkin Bread



### Bread

1 package Yumee Yumee Muffins & Coffee Cakes mix  
1/2 cup chopped pecans  
1 teaspoon ground cinnamon  
1/4 teaspoon ground allspice  
1/4 teaspoon ground nutmeg  
2 eggs  
2/3 cup canned pumpkin puree  
1/2 cup sour cream  
1/4 cup butter, melted  
1/4 cup packed brown sugar

### Filling

3 ounces cream cheese, softened  
2 tablespoons packed brown sugar

### Topping

1/3 cup tapioca flour  
3 tablespoons packed brown sugar  
3 tablespoons butter, cold

**In a large bowl**, combine Yumee Yumee Muffins & Coffee Cakes mix, pecans, cinnamon, allspice, and nutmeg. Mix well. **In a medium bowl**, combine eggs, pumpkin, sour cream, and butter. Dissolve brown sugar in wet ingredients. Mix well. Stir wet ingredients into dry mixture. Mix well. Spoon half of batter into bottom of a greased non-stick 8 1/2 x 4 1/2 inch loaf pan. Set aside.

**In a large mixing bowl**, beat cream cheese and brown sugar with an electric mixer until light and fluffy. Spread cream cheese mixture over top of batter within 1-inch of sides of pan. Spoon remaining batter over top of cream cheese. Smooth top. Set aside.

**In a small bowl**, combine flour and brown sugar. Mix well. Cut butter into dry ingredients until mixture resembles coarse crumbs. Sprinkle over top of batter.

**Bake** at 350 degrees for 45 to 50 minutes, or until a toothpick inserted near the center comes out clean. Cool pan on a wire rack for 1 hour. Remove bread from pan and cool on a wire rack.

**Cook's Note:** *Electric mixer required for cream cheese filling.*

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