

Snickerdoodle Pumpkin Bread

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1/2 cup butter
1/2 cup sugar
2 large eggs, room temperature
1/2 cup canned pumpkin
1 1/2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
1/3 cup buttermilk
1/2 teaspoon ground cinnamon
1 teaspoon molasses
COATING
5 tablespoons butter, melted
1 tablespoon maple syrup
1/4 cup sugar
1/4 cup packed brown sugar
1/2 teaspoon ground cinnamon

Preparation Time: 35 minutes

Preheat the oven to 350 degrees.

In a large bowl, cream the butter and sugar until light and fluffy, 5 to 7 minutes. Add the eggs, one at a time, beating well after each addition. Beat in the pumpkin.

In another bowl, whisk the flour, baking powder, salt and baking soda. Add to the creamed mixture alternately with the buttermilk, beating well after each addition. The batter will be thick.

Remove one-half cup of batter to a small bowl. Stir in the cinnamon and molasses until blended.

Pour half of the remaining plain batter into a greased 8x4-inch loaf pan. Dot with half of the cinnamon batter. Repeat the layers. Cut through the batter with a knife to swirl.

Bake until a toothpick inserted in the center comes out clean, 45 to 50 minutes. Cool in the pan for 20 minutes before removing to a wire rack.

For the coating: In a bowl, combine the melted butter and maple syrup. In a large shallow bowl, combine the sugar, brown sugar and cinnamon. Brush the entire loaf with the butter mixture, allowing the butter to soak into the bread. Roll the loaf in the sugar mixture, pressing lightly to coat.

Per Serving (excluding unknown items): 3091 Calories; 162g Fat (46.5% calories from fat); 38g Protein; 382g Carbohydrate; 10g Dietary Fiber; 830mg Cholesterol; 3338mg Sodium. Exchanges: 9 1/2 Grain(Starch); 1 1/2 Lean Meat; 2 Vegetable; 1/2 Non-Fat Milk; 30 1/2 Fat; 15 Other Carbohydrates.