

# Holiday Breads and Spreads

## PUMPKIN PECAN BREAD

- 2 cups flour
- 1 teaspoons baking powder
- 1/2 teaspoon salt
- 1 teaspoon cinnamon
- 1/2 teaspoon nutmeg
- 1/2 teaspoon ginger
- 1/2 teaspoon pumpkin pie spice
- 1 cup sugar

- 1 cup canned pumpkin
- 1/2 cup milk
- 2 eggs
- 1/4 cup butter or margarine, softened
- 1 cup chopped pecans

Combine all dry ingredients. Add the 4 liquids. Stir in nuts. Stir well and bake in a greased 9"x5" loaf pan at 350° for 45 minutes.

## LEMON BREAD

- 3/4 cup butter
- 1 & 1/2 cups sugar
- 3 eggs
- 2 & 1/4 cups flour
- 1/4 teaspoon salt
- 1/4 teaspoon baking soda
- 3/4 cup milk
- Rind of 1 lemon

- GLAZE: • Juice of 2 lemons
- 3/4 cup sugar

Cream together butter and sugar. Add eggs. Mix together in another bowl the flour, salt and baking soda. Combine the two mixtures: add milk, and lemon rind. Blend well. Bake in 9"x5" greased loaf pan at 325° for 80 minutes. Cool bread about 15 minutes, then remove from pan. Make the glaze. Spoon glaze over bread and cool completely.

## SAME INSTRUCTIONS FOR ALL SPREADS

- 1/2 cup lemon curd
- 8 ounces mascarpone cheese
- 1/2 cup orange juice concentrate
- 1/2 cup dried cranberries
- 1/2 cup chopped pecans
- 8 ounces cream cheese
- 1/4 teaspoon vanilla extract
- 1/4 teaspoon nutmeg
- 1/4 teaspoon cinnamon
- 1/2 teaspoon pumpkin pie spice
- 1/4 cup canned pumpkin
- 2 tablespoons pure maple sugar
- 3 tablespoons brown sugar
- 4 ounces cream cheese

### LEMON SPREAD

### PECAN CRANBERRY SPREAD

### PUMPKIN SPICE SPREAD