

# Pumpkin Cream Cheese Bread



1 pkg pumpkin bread mix + Ingredients to prepare mix  
1 8oz pkg cream cheese, softened  
¼ cup sugar  
1 Tbsp flour  
1 egg white

Preheat oven to 350°. Grease and flour bread pan; set aside. In a medium bowl mix cream cheese until smooth. Add sugar, flour and egg whites. Mix 2 minutes; set aside. Prepare pumpkin bread mix according to package directions, adding the leftover egg yolk. Pour half of pumpkin batter into bread pan. Spoon cream cheese mixture down center then top with remaining pumpkin batter. Bake 45-50 minutes or until toothpick inserted in center comes out clean. Cool 15 minutes and remove from pan. Cool completely before slicing. \*Also terrific using cranberry bread mix!