

Pumpkin Snickerdoodle Bread

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Adapted from Taste of Home

Serves 12

4 points for 1 slice on all plans.

Bread

- 1/2 cup light butter, softened
- 1/2 cup zero calorie sugar, I use Lakanto Monkfruit
- 2 large eggs, room temperature
- 1/2 cup canned pumpkin
- 1 1/2 cups all purpose flour
- 1 tsp baking powder
- 1/2 tsp salt
- 1/4 tsp baking soda
- 1/3 cup buttermilk
- 1 1/2 tsp ground cinnamon, divided
- 1 tsp molasses

Coating

- 2 Tbsp light butter, melted
- 1 Tbsp sugar free syrup
- 3 Tbsp zero calorie sugar substitute (I use Lakanto Monkfruit)
- 2 Tbsp zero calorie brown sugar substitute (such as Swerve or Sukrin Gold)

- 1/2 tsp cinnamon

Bread

1. Preheat oven to 350. In a large bowl, cream butter and sugar until light and fluffy, 5-7 minutes.
2. Add eggs one at a time, beating well after each one.
3. Beat in pumpkin
4. In another bowl, whisk flour, 1/2 tsp cinnamon, baking powder, salt and baking soda; add to the creamed mixture alternately with buttermilk, beating well after each addition.
5. Remove 1/2 cup of batter to a small bowl; stir in 1 tsp cinnamon and molasses until blended.
6. Pour half the remaining batter into a greased 8×4 loaf pan. Dot with 1/2 of the cinnamon batter mixture. Repeat layers. Cut through batter with a knife to swirl.
7. Bake until a toothpick inserted in the center comes out clean, about 45-50 minutes.
8. Cool in pan for 20 minutes before removing to a wire rack.

For Coating

1. In a bowl, combine melted butter and syrup.
2. In another bowl combine sugar, brown sugar and cinnamon.
3. Brush butter mixture over the entire loaf – top and sides
4. Press sugar mixture all over loaf.

5. Cut into 12 slices.