

# Pumpkin Cinnamon Swirl Bread

Author: Dev Amadeo

Original recipe and notes at [www.devamadeo.com](http://www.devamadeo.com)



## Details:

**Yield:** a 9" x 5" loaf pan, about 12 slices

**Total time:** 3 hours, including proofing times

**Active time:** 25 minutes for the dough, 10 minutes for stretching and shaping the loaf, 10 minutes to make the glaze

**Baking time:** 25 minutes

**Equipment:** 9" x 5" loaf pan, parchment paper, rolling pin

## My Prep:

---

---

---

## Ingredients:

### Pumpkin Bread

- Butter – 8 TBSP, 114g + 4 TBSP/57g to brush after baking
- Water –  $\frac{1}{2}$  cup, 115g
- Unbleached bread flour – 4 cups, 505g
- Fine sea salt – 1 Tsp, 6g
- Buttermilk (you may use regular milk) –  $\frac{3}{4}$  cup, 155g
- Egg, at room temperature – 1 large
- Natural granulated sugar –  $\frac{1}{2}$  cup, 110g
- Instant dry yeast – 3  $\frac{1}{2}$  Tsp, 11g

## Steps:

### Making the bread:

Gently melt the 8 TBSP/114g stick of butter, do not let it come oily. Let it cool down.

Mix the  $\frac{1}{2}$  cup/115g of water with 3 tablespoons of the 4 cups/505g of flour. Heat in the microwave until you have a smooth pudding-like paste. Start with two 15-second intervals and keep heating in 10-second intervals if necessary to prevent scorching the mixture. Set aside to cool down.

Mix the rest of the flour with the 1 teaspoon/6g of salt.

With a paper towel oil with vegetable oil the inside of a large bowl.

- Vanilla - 2 Tsp, 9g
- Pumpkin purée -  $\frac{1}{2}$  cup, 126g
- Vegetable oil to grease the bottom of a large bowl

**Brown sugar cinnamon filling**

- Dark brown sugar -  $\frac{3}{4}$  cup, 143g
- Natural granulated sugar -  $\frac{1}{4}$  cup, 50g
- Saigon cinnamon - 2 TBSP
- Pinch of nutmeg and cardamom (optional)
- Butter - 6 TBSP/85g

**Cream Cheese Glaze**

- Cream cheese, softened - 4 oz
- Confectioner's sugar, sifted - 2 cups
- Butter, softened - 4 TBSP

My recipe highlights:

---



---



---



---



---

Extra notes:

---



---



---



---



---

In a mixing bowl pour the cooled down butter, the  $\frac{3}{4}$  cup/155g of buttermilk, the egg, the  $\frac{1}{2}$  cup/110g of sugar, the  $3\frac{1}{2}$  teaspoon/11g of instant yeast, the 2 teaspoons/9g of vanilla, the  $\frac{1}{2}$  cup/126g of pumpkin purée and the cooled down flour-water mixture. Mix using the paddle attachment until well incorporated.

Add about 1 cup of the flour and mix. Switch to the hook attachment and add the remaining flour. Knead in medium-slow speed (#2 in the Kitchen Aid) for 25 minutes. Dough should not stick to the walls but it will stick to the bottom.

Transfer dough to oiled bowl. Cover with plastic wrap and loosely wrap bowl with a puffy kitchen towel or throw blanket. Place in a warm area of your home where there is no air draft. Let the dough rise and double in size, about  $1\frac{1}{2}$  to 2 hours depending on your home temperature. Surface should look matte, not shiny.

While the dough is rising, mix the  $\frac{3}{4}$  cup/143g of dark brown sugar, the  $\frac{1}{4}$  cup/50g of natural granulated sugar and the 2 tablespoons of the Saigon cinnamon and a bit of any other spice you may want to add such as nutmeg, cardamom or ginger.

About 20 minutes before the dough end proofing, put to soften the 6 tablespoons/85g of butter.

Arrange a parchment paper in a 9" x 5" loaf pan.

Uncover dough and punch it once to deflate it. Transfer to a well floured surface. Stretch until you have a long rectangle, about 12" x 18". Spread the 6 tablespoons of the softened butter. Sprinkle evenly the brown sugar-cinnamon mixture. Press it down a bit so it stays in place as much as possible.

Beginning on your side, start rolling the dough as tight as possible. Rotate 90° so now the longer side is facing you. Using a sharp knife cut in half  $\frac{3}{4}$  of the log. Open both sides. Press firmly one side and cross it over the other. Repeat 2 or 3 times, depending on the dough you have left. Fold in the tips of the log. Carefully transfer to the prepared loaf pan. Cover and let it rise for about 20 minutes.

Preheat oven to 375°.

Bake loaf for 15 minutes. Decrease oven temperature to 350° and bake 10 more minutes, until the exposed dough at the top looks deep golden brown (do not look the area where the cinnamon is). If necessary, cover with foil and bake 5 extra minutes.

While the loaf is baking, melt the 4 tablespoons /57g of butter.

Retire from oven and brush the butter on top. Let them cool down for a few minutes before drizzling the cream cheese glaze. Let cool down completely to set.

If there's some raw areas in the center, toast in a 350° countertop over for 5 to 10 minutes.

Have a piece and enjoy!!!

This bread will be soft and good for a few days, especially if stored in an airtight container or sealed plastic bag. You can reheat it in a counter top oven at 350° for less than 5 minutes and let it cool down before eating.

To freeze:

Cut the bread in thick slices and freeze in a large double freezer plastic bag.

Place frozen in a countertop oven at 350° and heat for 10 to 15 minutes, depending on thickness.

Making the cream cheese glaze:

You may do this by hand with a hand whisk.

Place cream cheese in the mixing bowl of a stand mixer and using the whisk attachment or the beaters if using an electric hand mixer, beat it in medium-slow speed, just until light and airy with no large lumps.

Start adding the confectioner's sugar, waiting until an addition is incorporated before adding more. Scrape down the bowl to make sure all the cream cheese is incorporating well.

Add the softened butter, about a tablespoon at a time.

As always, if glaze is too runny add a bit more of sugar; if it's too stiff add a bit of liquid like drops of lemon juice or a milk. You can always check my guide on how to make a simple glaze.

Take a snap and tag me!! [@devamadeo](#)

