



## Pumpkin Bread Stuffed with Cookie Dough

 Dairy Free

READY IN



120 min.

SERVINGS



16

CALORIES



480 kcal

SIDE DISH

### Ingredients

- ☐ 2 teaspoons baking soda
- ☐ 15 ounce pumpkin puree canned
- ☐ 12 ounces chocolate chip cookie mix
- ☐ 4 eggs
- ☐ 17.5 ounces flour
- ☐ 0.1 teaspoon ground allspice
- ☐ 2 teaspoons ground cinnamon
- ☐ 0.1 teaspoon ground cloves

- ☐ 0.5 teaspoon ground ginger
- ☐ 1 teaspoon nutmeg
- ☐ 1.5 teaspoons salt
- ☐ 15.8 ounces sugar
- ☐ 2 teaspoons vanilla extract
- ☐ 8 ounces vegetable oil
- ☐ 5.3 ounces water

## Equipment

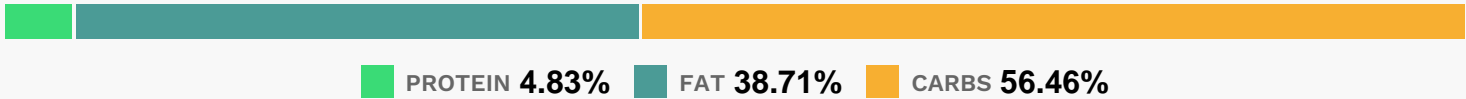
- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ whisk
- ☐ loaf pan
- ☐ hand mixer
- ☐ toothpicks
- ☐ stand mixer
- ☐ kugelhkopf pan

## Directions

- ☐ Preheat oven to 350°F. Grease and flour either a large bundt pan or two 8 1/2- by 4- by 2 1/2- inch loaf pans.
- ☐ In the bowl of a stand mixer fitted with the paddle attachment or in a large bowl with an electric mixer, combine the pumpkin, eggs, oil, water, vanilla and sugar until well blended. In a large bowl, whisk together the flour, baking soda, salt, cinnamon, ginger, nutmeg, allspice, and cloves until well combined.
- ☐ Stir the dry ingredients into the pumpkin mixture until just blended. Spoon 3/4 of the batter into the pan.
- ☐ Roll the cookie dough into a long log.

- ☐
- Place it along the center of the pan so that it forms an "inner" tube. Cover with the remaining batter so that dough is completely submerged. If using two loaf pans, simply make two "logs" of dough and insert them as a straight line in either pan.
- ☐
- Bake in the preheated oven until a toothpick inserted in the center comes out clean, 55 to 65 minutes.
- ☐
- Let cake cool in the pan(s) for 1 hour before turning out on to a serving platter.

## Nutrition Facts



## Properties

Glycemic Index:17.73, Glycemic Load:43.35, Inflammation Score:-10, Nutrition Score:12.613478308139%

## Nutrients (% of daily need)

Calories: 480.33kcal (24.02%), Fat: 20.87g (32.1%), Saturated Fat: 4.67g (29.19%), Carbohydrates: 68.47g (22.82%), Net Carbohydrates: 66.09g (24.03%), Sugar: 35.85g (39.83%), Cholesterol: 42.62mg (14.21%), Sodium: 449.62mg (19.55%), Alcohol: 0.17g (100%), Alcohol %: 0.15% (100%), Protein: 5.86g (11.73%), Vitamin A: 4196.68IU (83.93%), Vitamin K: 30.55µg (29.09%), Vitamin B1: 0.32mg (21.66%), Selenium: 14.21µg (20.3%), Folate: 79.48µg (19.87%), Manganese: 0.33mg (16.75%), Vitamin B2: 0.26mg (15.42%), Iron: 2.32mg (12.86%), Vitamin B3: 2.38mg (11.88%), Vitamin E: 1.58mg (10.55%), Fiber: 2.38g (9.52%), Phosphorus: 75.58mg (7.56%), Magnesium: 22mg (5.5%), Copper: 0.09mg (4.38%), Potassium: 145.81mg (4.17%), Vitamin B5: 0.41mg (4.12%), Zinc: 0.53mg (3.5%), Vitamin B6: 0.05mg (2.42%), Calcium: 21.48mg (2.15%), Vitamin B12: 0.1µg (1.63%), Vitamin D: 0.22µg (1.47%), Vitamin C: 1.14mg (1.38%)