

Caramel Pumpkin Spice Bread

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This simple three-step recipe is as easy to make as it is delicious to eat!



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Ingredients

- 20 Werther's Original Pumpkin Spice Soft Caramels
- $\frac{2}{3}$ cup softened butter
- 2 cups icing sugar
- 1 tbsp vanilla extract
- 2 large eggs
- 1 can (15 oz) 100% pure pumpkin
- 2 $\frac{3}{4}$ cups all-purpose flour
- 1 tsp baking soda
- 1 tsp ground cinnamon
- 1 tsp pumpkin pie spice

Prep Time

- 30 minutes

Number of portions

- 1 loaf

Instructions

- 1.** Preheat oven to 350°F. Grease 9- x 5-inch (2 L) loaf pan with parchment paper. Chop caramels into small pieces; set aside.
- 2.** Using electric mixer, beat butter, icing sugar and vanilla on medium-high speed until fluffy. Add eggs, one at a time, beating well after each addition. Beat in pumpkin. In separate bowl, whisk together flour, baking soda, cinnamon and pumpkin pie spice; blend into pumpkin mixture just until combined. Stir in caramel pieces. Pour into prepared pan.
- 3.** Bake for 85 to 90 minutes or until toothpick inserted into center comes out clean. Let cool in pan on rack for 15 minutes; transfer directly to rack. Let cool completely before slicing.

Tip

- Substitute Werther's Original Soft Crème Caramels for Pumpkin Spice Soft Caramels if desired.



This delicious recipe contains

Werther's Original Pumpkin Spice Soft Caramels