



Pumpkin Cream Cheese Swirl Cake

Adapted from Sunset Magazine Recipe

- 6 TBSP Butter Melted
- 1 $\frac{3}{4}$ Cup Sugar
- 3 eggs
- 1 Cup Canned Pumpkin
- $\frac{1}{3}$ cup water
- 1 $\frac{3}{4}$ cup All Purpose Flour
- 2 tsp Pumpkin Pie Spice
- 1 tsp Baking Soda
- $\frac{1}{2}$ tsp baking powder
- 1 (8oz) Pkg Cream Cheese

Directions

Preheat oven to 350 ° F.

In a bowl beat together butter and 1 $\frac{1}{2}$ cup sugar with mixer until smooth.

Beat in 2 eggs, Pumpkin, and $\frac{1}{3}$ cup water until well blended; Scraping down sides if needed.

In a separate bowl mix together the Flour, spices, Baking powder, and baking soda.

Add dry ingredients to wet ingredients and until well blended.

Spread batter into a 13x9 buttered and floured baking dish.

In a small bowl beat together cream cheese, 1 egg and $\frac{1}{4}$ cup sugar.

Spoon the Cream cheese mixture over the pumpkin mixture. Use a butter knife to swirl the two together.

Bake at 350 ° for 25-30 minutes or until center of pumpkin batter (not cream cheese) spring back when touched.

Let cool completely in pan, then cut into 24 bars.