Pumpkin Pecan Tea Bread

To make 2 loaves:

2 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon baking soda
1 teaspoon ground cinnamon
1 teaspoon ground allspice
½ teaspoon ground ginger
½ teaspoon ground nutmeg
½ teaspoon salt
½ cup (1 stick) unsalted butter, at room temperature
½ cup cream cheese, at room temperature
1 cup granulated sugar
½ cup (packed) light or dark brown sugar
2 large eggs
1 cup canned pumpkin pie filling
½ cup sour cream
1 teaspoon pure vanilla extract
1 cup chopped pecans

To make 3 loaves:

3 cups flour
3 tsp baking powder
1 ½ tsp baking soda
1 ½ tsp cinnamon
1 ½ tsp allspice
¾ tsp ginger
¾ tsp nutmeg
¾ tsp salt
¾ cup (1 ½ sticks) butter, softened
¾ cup cream cheese (or whole brick)
1 ½ cup sugar
¾ cup brown sugar
3 large eggs
1 ½ cup canned pumpkin (whole can)
¾ cup sour cream
1 ½ tsp vanilla extract
1 ½ cup chopped pecans (optional)

Preheat the oven to 350 degrees. Lightly grease two 9 x 5 x 2 ¾ inch loaf pans. Line the bottom of each pan with a piece of waxed paper and grease the paper. Lightly dust the pans with flour and shake out the excess.

Sift the flour, baking powder, baking soda, cinnamon, allspice, ginger, nutmeg, and salt together into a bowl and set aside.

In another bowl, cream the butter, cream cheese, and both sugars with an electric mixer until smooth. Add the eggs, one at a time, mixing well after each addition. Add the pumpkin pie filling, sour cream, and vanilla, and mix well.

Stir in the dry ingredients until just combined. Fold in the pecans.

Spread the batter in the prepared pans, and bake in the center of the oven until a toothpick inserted into the center comes out clean, about 1 hour.

Cool the loaves in the pans on a wire rack for 15 minutes. Then run a knife around the edges of the pans to loosen the loaves, and turn them out onto the rack. Peel off the paper and allow the loaves to cool completely.

**Note: I hated to throw away the rest of the opened can of pumpkin pie filling, so I did the math to make this THREE loaves instead. That would give you one for now, one for the freezer, and one to give away. (Or instead of that 3rd loaf, divide that batter into two small loaf pans, pull them from the oven a little sooner...and you’ve got two gifts!)**