

# Salted Caramel Pumpkin Bread



## *Ingredients*

- 1 tsp. coarse sea salt
- 1/2 tsp. salt
- 1 container Betty Crocker™ Whipped Butter Cream Frosting
- 1/4 cup granulated sugar
- 1-3/4 cups all-purpose flour
- 1/4 cup store-bought caramel sauce
- 1/2 cup milk
- 1 tsp. baking powder
- 1 tsp. vanilla
- 2 tsp. cinnamon
- 1-1/2 tsp. pumpkin pie spice
- 2 eggs
- 1/2 cup light brown sugar
- 2 Tbsp. vegetable oil
- 1 tsp. baking soda
- 1-1/4 cup canned pumpkin

## *Directions*

1. Heat oven to 350°F (325°F for a dark or nonstick pan). Lightly grease bottom and sides of a 9-by-5-inch loaf pan.
2. In a large bowl, whisk together flour, cinnamon, pumpkin pie spice, baking powder, baking soda and salt.
3. In a separate bowl, beat eggs and sugars until well combined. Add milk, oil and vanilla; stir to combine. Stir in canned pumpkin.
4. Gradually add flour mixture to pumpkin mixture, stirring to combine. Pour batter into prepared loaf pan.
5. Bake 1 hour until a toothpick inserted in the center comes out clean. Let cool 10 minutes in loaf pan, then transfer loaf to a cooling rack to cool completely.
6. When loaf is completely cooled, stir together frosting, caramel sauce and sea salt. Spread over top of bread.