



- C L O U D 9 -  
SPECIALTY BAKERY



## *Pumpkin Apricot Pecan Loaf*

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1 1/4 cup Cloud 9 All-Purpose Baking Mix	2 eggs
3/4 cup sugar	1/2 cup canola or corn oil
1 tsp baking powder	1/2 cup sour cream
1 tsp salt	1 tsp vanilla
1/2 tsp baking soda	1 cup pumpkin puree
1/2 tsp cinnamon	1 cup diced dried apricots
1/2 tsp nutmeg	3/4 cup chopped pecans
1/2 tsp pumpkin spice	

Preheat oven to 350°F. Lightly butter three 6" x 3" mini loaf pans or put a strip of parchment in each pan. Mix Cloud 9 Baking Mix, sugar, baking powder, salt, baking soda, cinnamon, nutmeg and pumpkin spice in a large bowl.

In a medium bowl, whisk the eggs, oil, sour cream and vanilla. Stir in the pumpkin, apricots and nuts. Then add to the dry mixture, stir until just combined.

Bake for 35 to 40 minutes or until a toothpick inserted in the centre comes out clean. Cool in the pans for 30 minutes - then cool completely on a rack. Glaze the cooled loaves with a cream cheese glaze. Optional: sprinkle ground pecans on top of the wet glaze.

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## *Cream Cheese Glaze*

1 cup of icing sugar  
3 tbsp softened cream cheese  
2 tbsp milk  
1/4 tsp vanilla