

{Cream Cheese Ginger Bread}

Jolanthe @ No Ordinary Moments

Ingredients:

{filling}

- ~ 8 oz. cream cheese, softened
- ~ 1 cup sugar
- ~ 1/3 cup flour
- ~ 1 egg

{batter}

- | | |
|--------------------------------|------------------------|
| ~ 3 cups flour | ~ 2 eggs |
| ~ 3/4 cup sugar | ~ 3/4 cup milk and oil |
| ~ 1 1/2 tsp baking soda & salt | ~ 1/3 cup molasses |
| ~ 1 tsp. ginger | ~ 1 cup chopped pecans |



Directions:

1. Mix ingredients for filling together well and set aside.
2. In a large bowl, combine flour and other dry ingredients. Sift together well. In a separate bowl, beat together egg, milk, oil, and molasses. Stir into dry ingredients and mix well. Fold in nuts.
3. Pour 1/3 - 1/2 of batter into a well-greased bundt pan. Spoon filling mixture over top of the batter. Cover filling with remaining batter.
4. Bake at 350 for 45 - 50 minutes, until a toothpick inserted comes out clean. Cool for about 10 minutes and invert on a cooling rack.
5. Dust with powdered sugar.

Note: I used whole wheat flour and coconut oil in my baking and loved the results!

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