

THE
FLOUR CRAFT
BAKERY & CAFE COOKBOOK

Inspired Gluten Free Recipes for
Breakfast, Lunch, Tea, & Celebrations

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welcome
BOOKS



PUMPKIN WALNUT BREAD WITH CREAM CHEESE ICING

We make this pumpkin bread every fall in the cafés and I look forward to it with great anticipation! I love fall flavors, and this recipe has all of those warm spices, plus crunchy nuts and my absolute-favorite cream cheese icing. This recipe is flexible as well. If walnuts aren't your thing, substitute toasted pecans, chocolate chips, or chopped candied ginger instead. All would be wonderful additions to the pumpkin and spices.

**MAKES ONE 9-INCH LOAF; COOK TIME:
55-65 MINUTES**

Butter, soft	3 oz / 7 TB
Vegetable oil	3 oz / ⅓ cup
White sugar	5.25 oz / ⅔ cup
Brown sugar	3.75 oz / ½ cup
Eggs	3 large
Vanilla extract	½ tsp
Pure pumpkin puree	1 (15-oz) can / 1½ cups
White rice flour	6.2 oz / 1¼ cups
Sorghum flour	2.25 oz / ½ cup
Baking soda	¾ tsp
Baking powder	1½ tsp
Xanthan gum	¾ tsp
Ground cinnamon	½ tsp
Ground nutmeg	½ tsp, plus more for garnish
Ground cardamom	½ tsp
Kosher salt	½ tsp
Raw walnuts, chopped	3.75 oz / ¾ cup
Vanilla Bean Cream Cheese Icing (page 113)	½ cup

1 Preheat the oven to 350°F. In the bowl of a stand mixer fitted with the paddle attachment, cream together butter, vegetable oil, and both sugars at medium speed until light and fluffy, about 2 minutes. Add eggs and vanilla and continue mixing until combined. Scrape down the sides of the bowl. Add pumpkin puree and mix until smooth.

2 Add white rice flour, sorghum flour, baking soda, baking powder, xanthan gum, cinnamon, nutmeg, cardamom, and salt to the bowl and mix at low speed to combine. Stir in walnuts and continue mixing until evenly incorporated, about 30 seconds. Scrape down the sides of the bowl, making sure all the butter and sugar is evenly combined.

CONTINUED

PUMPKIN WALNUT BREAD WITH CREAM CHEESE ICING, CONTINUED

3 Spray a loaf pan with baking spray. Using a spatula, spread the batter evenly into the pan, pushing gently into the corners and leveling the top. Cover with foil and bake for 45–50 minutes. Remove the foil and bake until the top is an earthy medium brown and springs back when pressed gently with your finger, about 10–15 minutes longer. The cake will appear darker when fully baked as the pumpkin and spices in the batter lend a naturally darker color to the finished cake. Not to worry, it will be soft and moist on the inside.

4 Cool in the pan for 30 minutes, then invert onto a baking sheet or cooling rack to cool completely. This cake can be delicate when warm so make sure you allow it to fully cool before icing it. Cover the top with cream cheese icing and sprinkle with ground nutmeg to finish. Chill until firm enough to slice with a serrated knife, about 2 hours or overnight.

VANILLA BEAN CREAM CHEESE ICING

The key to a smooth cream cheese icing, free of pesky lumps, is starting with very soft cream cheese. You want it to be the same consistency as room temperature butter before you begin mixing it. Make sure you mix it thoroughly with the butter before adding the powdered sugar. If your powdered sugar is a bit lumpy, I'd suggest sifting it for maximum smoothness as well.

MAKES ABOUT 5 CUPS, ENOUGH FOR ONE 2-LAYER CAKE; COOK TIME: 10 MINUTES

Cream cheese, soft	16 oz / 2 packages
Butter, soft	8 oz / 2 sticks
Powdered sugar, sifted	24 oz / 3 cups
Vanilla paste	1 TB
Kosher salt	½ tsp

1 In the bowl of a stand mixer fitted with the paddle attachment, mix the cream cheese and butter on medium speed until fully mixed and no lumps remain, 2–3 minutes. Scrape down the sides of the bowl with a spatula. Add powdered sugar, 1 cup at a time, and mix on low speed to start, increasing speed as the sugar is incorporated, for about 4 minutes total. Scrape the bowl after each addition.

2 After all the powdered sugar has been added and the icing is completely smooth and lump-free, add the vanilla paste and salt. Mix briefly to combine.

3 Set the icing aside at room temperature until you're ready to use it. You can make the icing well ahead and store it in the refrigerator but it does set up as it chills. You'll need to soften it in the microwave and re-whip it before applying it to your cake. Otherwise, the icing will be hard and difficult to spread on a fresh cake without tearing it.

VARIATION

Chocolate Cream Cheese Icing: Replace 1 cup of the powdered sugar with 1 cup cocoa powder and add 1 tablespoon fresh orange zest. Replace the 1 tablespoon vanilla paste with 1 teaspoon orange extract or 1 tablespoon orange liqueur, such as Cointreau or Grand Marnier.