

## Homemade Caramel Cream Cheese Bread (Bakery-Style!)

Caramel Cream Cheese Bread - Sweet, Swirled, and Perfectly Indulgent



**OVEN**  
**350°F**

**TIME**  
**65 min**

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**SAVE**  
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### INGREDIENTS

For the Bread Batter:

2 cups all-purpose flour

1 teaspoon baking powder

$\frac{1}{2}$  teaspoon baking soda

$\frac{1}{2}$  teaspoon salt

$\frac{1}{2}$  cup unsalted butter, softened

1 cup granulated sugar

2 large eggs

1 teaspoon vanilla extract

1 cup sour cream (or Greek yogurt)

For the Cream Cheese Layer:

8 oz cream cheese, softened

... cup sugar

1 egg

$\frac{1}{2}$  teaspoon vanilla extract

For the Caramel Swirl:

$\frac{1}{2}$  cup caramel sauce (store-bought or homemade)

### DIRECTIONS

1. Preheat : OvenPreheat oven to 350°F (175°C). Grease and line a 9x5-inch loaf pan.
2. Mix : Dry IngredientsIn a bowl, whisk together flour, baking powder, baking soda, and salt.
3. Cream : Butter and SugarBeat butter and sugar until light and fluffy.
4. Add : Eggs and VanillaMix in eggs one at a time, then add vanilla extract.
5. Add : Sour CreamStir in sour cream until smooth.
6. Combine : Wet and DryGradually mix dry ingredients into wet mixture until just combined.
7. Prepare : Cream Cheese FillingBeat cream cheese, sugar, egg, and vanilla until smooth.
8. Layer the : BatterPour half of the bread batter into prepared pan. Spread cream cheese mixture on top. Drizzle caramel over cream cheese layer.
9. Add : Remaining BatterTop with remaining bread batter and drizzle more caramel on top.
10. Swirl: Use a knife to gently swirl caramel into the batter.
11. Bake: Bake for 55-65 minutes, or until a toothpick inserted in the bread portion comes out clean.
12. Cool : CompletelyLet cool in pan for 10 minutes, then transfer to a wire rack.

### SWAPS & NOTES

and Swaps Sour cream swap: Plain Greek yogurt works perfectly.

Caramel shortcut: Use a thick caramel topping for easier

swirling.

Add-ins: Chopped pecans add a nice crunch.

Extra richness: Add a tablespoon of brown sugar to the batter.

