

HARVEST PUMPKIN CRUMB CAKE

By: Simply Creative Chef Rob Scott

Ingredients:

Yield: 12 servings

Coffee Cake:

2 cups all-purpose flour
2 ½ teaspoon baking powder
¼ teaspoon salt
1 tablespoon pumpkin pie spice
¾ cup brown sugar, packed
¼ cup butter, softened
1 cup pumpkin puree
½ cup milk
1 large egg

Streusel Topping:

¾ cup brown sugar, packed
½ cup all-purpose flour
4 tablespoons butter, softened
½ teaspoon pumpkin pie spice

Directions:

- Preheat oven to 350 degrees F
- In a medium bowl, combine flour, baking powder, salt and pumpkin pie spice and set aside
- In a separate mixing bowl, cream butter and brown sugar
- Mix in pumpkin puree, milk and egg
- Add dry ingredients and mix just until blended
- Spoon batter into a greased 8 x 8 inch baking pan
- Prepare streusel by mixing ingredients together with a fork or pastry blender until they resemble coarse crumbs
- Sprinkle streusel topping evenly over batter
- Bake for 50 – 60 minutes until top is golden brown and toothpick inserted in center comes out clean