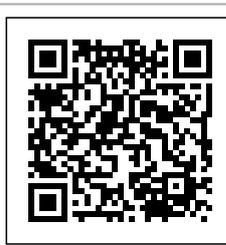


Pumpkin Streusel Coffee Cake



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Recipe by: Laura Vitale

Serves 9

Prep Time: 15 minutes

Cook Time: 40 minutes

Ingredients

For the Cake:

- 1-1/2 cups of All Purpose Flour
- 1/2 tsp of Baking Soda
- 1 tsp of Baking Powder
- 1 Tbsp of Pumpkin Pie Spice
- 1/4 tsp of Salt
- 2 Eggs
- 1 cup of Granulated Sugar
- 2/3 cup of Vegetable or Neutral Oil of Choice
- 2/3 cup of Pumpkin Puree (not pumpkin pie filling)
- 2 Tsp of Vanilla Extract
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For the Topping:

- 1/4 cup of Brown Sugar
- 1/4 cup of Granulated Sugar
- 1 cup of All Purpose Flour
- 1 tsp of Pumpkin Pie Spice
- 1 tsp of Cinnamon
- Tiny Pinch of Salt
- 1/3 cup of Unsalted Butter, melted
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For the Glaze:

- 2 Tbsp of Cream cheese
- 1 cup of Powdered Sugar
- 1 or 2 Tbsp of Milk

1) Preheat your oven to 350 degrees, line an 8x8 inch baking pan with parchment paper and set aside.

2) In a small bowl, stir together the flour, baking soda, baking powder, pumpkin pie spice and salt, set aside.

3) In a large bowl, whisk the eggs and sugar until thick and pale, then while whisking, drizzle in the oil and vanilla, followed by the vanilla and finally, the dry ingredients. Mix until well combined then pour into your prepared pan and set aside.

4) To make the streusel topping, in the same bowl (don't need to clean it) add the brown sugar, granulated sugar, flour, cinnamon and salt, mix to combine, then add in the butter, stir it to combine (should be crumbly) then sprinkle all over the cake batter and pop it in the oven to bake for 35-40 minutes until baked through but do not over bake it or it will be dry, allow it to cool completely.

5) Make the glaze by whisking together the cream cheese and powdered sugar then add in enough milk to achieve a runny consistency. Drizzle over the cake and enjoy!

