

Pumpkin Cream Cheese Streusel Cake-2nd 2017

Cream cheese filling

One 8 oz pkg cream cheese

1 c powdered sugar

Beat cream cheese, add powdered sugar. Beat until well blended. Set aside until needed.

Pumpkin cake batter

3 c all-purpose flour

1 tsp cinnamon

1 tsp nutmeg

1 tsp cloves

1 tbsp pumpkin pie spice

1 tsp salt

1 tsp baking soda

4 large eggs

2 c sugar

2 c pumpkin puree

1-1/4 c canola oil

Streusel topping

3/4 c flour

3/4 c granulated sugar

3/4 c light brown sugar

1 tsp cinnamon

6 tbsp butter, melted

1/3 c finely chopped nuts

Mix until crumbly.

Preheat oven to 350⁰ F. Sift the flour, spices, salt & baking soda together. In a large bowl, beat together the eggs, sugar, pumpkin puree & oil until combined. Add the dry ingredients & mix until well combined.

Pour the batter into greased & floured 9 x 12 baking dish. Spread with cream cheese mixture. Swirl into batter with a knife or spatula. Crumble streusel topping over the batter, using as much or as little as you want.

If you choose to use a glaze over the top of the streusel, I use the following recipe:

2 tbsp melted butter

1 c powdered sugar

1 tsp vanilla extract

1 tbsp milk

Mix well & drizzle over cake.