

Pumpkin Crumb Coffee Cake

Val Puntillo

Cake:

- 2 cups all purpose flour
- 1 ½ teaspoons baking powder
- ½ teaspoon baking soda
- ½ tsp salt
- 1 Tbsp cinnamon
- 2 teaspoons ground ginger
- ½ teaspoon nutmeg
- 1/3 vegetable oil
- ¾ cups unsweetened applesauce
- 1 can (15oz) pumpkin
- 1 teaspoon vanilla extract
- 1 ½ cup packed dark brown sugar
- 2 large eggs, at room temp, lightly beaten

Topping:

- 1 cup all purpose flour
- ½ cup packed dark brown sugar
- Pinch of salt
- 1 ½ teaspoons cinnamon
- 6 Tbsp unsalted butter, cold, cut into pieces

Make Topping: In a bowl, stir together flour, brown sugar, salt and cinnamon. Add butter and combine with fingertips until mixture is crumbly. Refrigerate while making batter.

Make Cake: Preheat oven to 350 degrees. Butter and flour a 9x13 cake pan. In a small bowl, combine flour, baking powder, baking soda, salt and spices. In a large bowl, whisk together oil, applesauce, pumpkin, vanilla and both sugars until well combined. Whisk in eggs. Add flour mixture to the pumpkin mixture and stir until just combined. (You do not want to over mix). Pour batter into cake pan and spread evenly. Sprinkle with reserve topping.

Bake cake until a toothpick inserted into center comes out clean. 45 to 50 minutes. Allow to cool in pan on a wire rack at least 20 minutes, Serves 12. Enjoy!

Recipe Courtesy of McLeod Farms, www.macspride.com