



Iced Pumpkin Coffee Cake

Super moist and filled with pumpkin spice flavor with a gooey glaze

Makes 9 Pieces

Ingredients

Crumb Topping

- ½ cup all-purpose flour
- ½ cup packed light brown sugar
- 1 ½ teaspoons ground cinnamon
- ¼ cup butter, cold

Pumpkin Coffee Cake

- 2 cups all-purpose flour
- 1 teaspoon baking soda
- ½ teaspoon baking powder
- ½ teaspoon salt
- 1 ½ teaspoons ground cinnamon
- ½ teaspoon ground nutmeg*
- ¼ teaspoon ground cloves*
- ¼ teaspoon ground ginger*
- 1 cup pumpkin puree
- ½ cup packed light brown sugar
- ½ cup vegetable oil
- ¼ cup pure maple syrup
- ¼ cup milk

Icing

- 1 cup (120g) confectioners' sugar
- 2 Tablespoons pumpkin spice coffee creamer or milk and a dash of pumpkin spice
- 1/4 teaspoon pure vanilla extract

Instructions

- Preheat the oven to 350°F. Grease a 9-inch square baking with nonstick spray. Set aside.
- Make the crumb topping: In a medium bowl, whisk the flour, brown sugar, and cinnamon together. Cut in the cold butter using a pastry blender or a fork. Mix to create clumps and crumbs. Set aside.



- Make the cake: Whisk the flour, baking soda, baking powder, salt, cinnamon, nutmeg, cloves, and ginger together in a large bowl until combined. In a medium bowl, whisk the pumpkin, brown sugar, oil, maple syrup, and milk together until combined. Pour the wet ingredients into the dry ingredients and stir until *just* combined. Avoid over-mixing the batter. The batter will be very thick. Spoon/pour the batter into the prepared baking pan. Spread to make an even surface. Pour the crumb topping evenly on top and gently press them down into the batter.
- Bake the cake for 30-35 minutes. Check the cake's doneness at the 30 minute mark by inserting a toothpick into the center. If the toothpick comes out clean or with a couple moist crumbs, the cake is done. If the toothpick has wet batter on it, bake the cake for 5 more minutes or until the toothpick comes out clean.
- Make the icing: Whisk the icing ingredients together. Add an extra splash of creamer/milk to thin out if desired. Drizzle over warm or cooled cake.