

Pumpkin Spice Coffee Cake

Serves: 9 to 12

Crumb Topping:

½ cup all-purpose flour

½ cup brown sugar

2 teaspoons ground cinnamon

4 tablespoons butter, very cold and cut into half-inch pieces

Cake Ingredients:

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 ginger*

¼ teaspoon ground cloves*

1 cup pumpkin puree

½ cup brown sugar, packed

½ cup vegetable oil

¼ cup pure maple syrup

¼ cup buttermilk or milk

1 teaspoon pure vanilla extract

½ cup semi-sweet chocolate chips, optional

*If you have pumpkin spice seasoning, you can use 2 ½ teaspoons instead of the individual spices.

Directions:

Preheat the oven to 350 degrees. Grease a 9-inch square baking pan with butter or cooking spray; set aside. May also use a 9-inch springform pan or any 2.5 quart baking dish.

In a medium bowl, add the flour, brown sugar and cinnamon. Use a whisk or fork to mix the ingredients until combined. Add the butter and use a fork or pastry blender to mix it into the dry ingredients until large clumps and crumbs are formed; set aside.

In a large bowl, add the flour, baking soda, baking powder, salt and spices. Use a fork or whisk to mix until well combined.

In a medium bowl, add the pumpkin puree, brown sugar, oil, maple syrup and milk. Whisk together until well combined. Pour the wet ingredients into the dry ingredients and use a wooden spoon to stir until the flour is no longer visible. Do not overmix – stir just until the dry ingredients are incorporated. Add the (optional) chocolate chips and stir until combined.

Transfer the thick batter to the prepared baking pan and use a knife or spatula to smooth the top. Sprinkle the crumb topping evenly over the cake.

Bake the cake in the center of the oven until a toothpick inserted into the middle comes out clean, about 30 to 35 minutes. Remove from the oven and transfer to a wire rack to cool completely. Slice and serve once cool. This cake is excellent on its own or with a drizzle of [The Best Salted Caramel Sauce](#) and vanilla ice cream.

To store:

Cover the cake tightly with aluminum foil and store at room temperature or in the refrigerator for up to 3 days. The cake may also be frozen, whole or in individually wrapped slices, for up to 3 months. Thaw at room temperature before serving.