

Pumpkin Pie Coffee Cake



What You'll Need:

Base:

- 3 cups flour*
- ½ cup applesauce
- 1 cup softened unsalted butter
- 2 cups sugar
- 1 teaspoon salt
- 3 teaspoon baking powder
- 1 cup milk
- 2 eggs
- 2 teaspoons vanilla extract

Pumpkin Pie Filling Layer:

- 1 15 oz can pumpkin puree
- 1 egg
- ½ cup brown sugar
- 2 teaspoons pumpkin pie spice
- 2 teaspoons cinnamon
- ½ teaspoon nutmeg

Pie Crust Crumb Topping:

- ¾ cup flour
- ½ teaspoon ground cinnamon
- ½ teaspoon pumpkin pie spice
- ¼ cup granulated sugar
- ¼ cup dark brown sugar
- 8 tablespoons cold unsalted butter, cut into small cubes

Drizzle:

- ½ cup confectioner's sugar
- 1 tablespoon water

What You'll Do:

1. Preheat oven to 350°.
2. In a large bowl, combine 3 cups flour, $\frac{1}{2}$ cup applesauce, 1 cup softened unsalted butter, 2 cups sugar, 1 tsp salt, 3 tsp baking powder, 1 cup milk, 2 eggs and 2 teaspoons vanilla extract with a wooden spoon or spatula. Set aside.
3. In another large bowl, combine 1 15 oz can pumpkin puree, 1 egg, $\frac{1}{2}$ cup brown sugar, 2 *teaspoons* pumpkin pie spice, 2 *teaspoons* cinnamon and $\frac{1}{2}$ *teaspoon* nutmeg with a wooden spoon or spatula. Set aside.
4. In a third and smaller bowl, add $\frac{3}{4}$ cup flour, $\frac{1}{2}$ *teaspoon* ground cinnamon, $\frac{1}{2}$ *teaspoon* pumpkin pie spice, $\frac{1}{4}$ cup granulated sugar, $\frac{1}{4}$ cup dark brown sugar and 8 tablespoons cold unsalted butter, cut into small cubes. Using your hands, combine all ingredients until you are left with large buttery crumbs. Set aside.
5. Butter and flour (or use baking spray) a 9x13 inch baking pan. Spread your base layer evenly across the pan. Next, place large scoops of the pumpkin pie filling layer on top of the base layer. Using the handle of a spoon, a chopstick, or a knife, swirl your pumpkin pie filling layer across the top of your base layer until it is fairly evenly spread throughout the pan. This might be a good time to jump down to the step-by-step photos below!
6. Lastly, sprinkle those buttery crumbs from your pumpkin pie crust layer across the top of your pumpkin pie filling layer.
7. Place your pan into the oven and bake for approximately 60 minutes, or until a clean knife exits the coffee cake AND the top layer is browned.
8. Let coffee cake cool. Meanwhile, combine $\frac{1}{2}$ cup confectioner's sugar and 1 tablespoon water until a thick and smooth drizzle is formed. Using a spoon, drizzle the drizzle across the top of the coffee cake in any manner that makes you happy!
9. Slice and serve, with coffee of course!

Recipe Notes:

*Gluten free All-Purpose 1:1 flour can be used.

Store coffee cake at room temp tightly covered or sliced and placed into storage bags.