

Pumpkin Cinnamon Streusel Coffee Cake by Lynn's Recipes



Lynn's Recipes.com

Lynn demonstrates how to make a delicious Pumpkin Cinnamon Streusel Coffee Cake. This coffee cake would be great for brunch, breakfast or even a snack. Adapted from Williams Sonoma.

Ingredients:

Cinnamon Streusel:

- 2/3 cups all purpose flour
- 1/2 cup light brown sugar, packed
- 1 teaspoon ground cinnamon
- 1/8 teaspoon salt
- 6 Tablespoons cold, unsalted butter, cut into small cubes

Cake:

- 1-1/2 cups all purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 2 teaspoons ground cinnamon
- 1/2 teaspoon ground ginger
- 1/4 teaspoon ground nutmeg
- 1/8 teaspoon ground allspice
- 1/2 teaspoon salt
- 1/2 cup unsalted butter, room temperature
- 1 cup light brown sugar, packed
- 2 large eggs

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- 1 teaspoon vanilla extract
- 1/2 cup pumpkin puree (not pumpkin pie filling)
- 1/2 cup plain Greek yogurt

Glaze:

- 1/2 cup powdered sugar
- 1/8 teaspoon ground cinnamon
- 2 teaspoons milk
- 1 teaspoon vanilla extract

Preheat oven to 350°. Spray a 9" spring form pan with cooking spray and set aside.

Make the streusel - In a bowl, combine the flour, brown sugar, cinnamon and salt. Add in the butter, using 2 knives, a pastry blender or your hands and mix the ingredients until the mixture looks like coarse crumbs. Set aside.

Make the cake - In a medium bowl, whisk the flour, baking powder, baking soda, cinnamon, ginger, nutmeg, allspice and salt.

In the bowl of a stand mixer, or a large bowl, using a hand mixer, beat together the butter and brown sugar on medium-high speed until well combined. Beat in the eggs, one at a time, scraping down the sides of the bowl with a spatula. Add in the vanilla extract. Add the pumpkin puree, Greek yogurt and mix until just combined. Slowly add in the flour mixture. The batter will be very thick.

Spread half of the batter in the prepared pan. Sprinkle half of the streusel over the batter.

Spread the remaining batter over the streusel and top with the remaining streusel. Bake until a toothpick inserted into the center of the cake comes out clean, about 45 minutes. Transfer the pan to a wire cooling rack and let cool for about 15 minutes. Remove the sides from the pan and slide the cake onto the rack.

Make the glaze - While the cake is cooling, make the glaze. In a small bowl, whisk together the powdered sugar, cinnamon, milk and vanilla. Drizzle over the top of the cake. Cut into wedges and serve.

*[Link to KitchenAid Stand Mixer](#)

*Affiliate Link

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