

Pumpkin Coffee Cake with Pecan Streusel

Author: Adapted from Holiday Baking 2009, on Canela y Comino blog

Carolyn T's
Main Cookbook

Servings: 12



PECAN STREUSEL:

1/3 cup flour

1/3 cup brown sugar

1/2 teaspoon pumpkin pie spice

3 tablespoons cold butter

1/3 cup chopped pecans, [or walnuts, my alteration]

PUMPKIN FILLING:

1 cup canned pumpkin

1/3 cup brown sugar

1/3 cup dried cranberries

1 tablespoon all-purpose flour

COFFEE CAKE:

2 cups all-purpose flour

2 teaspoons baking powder

1/2 teaspoon baking soda

1/2 teaspoon salt

1 1/2 teaspoons pumpkin pie spice

1/2 cup unsalted butter, softened

1 cup granulated sugar

1 1/2 teaspoons vanilla

2 large eggs

1 cup buttermilk, or sour cream, or plain yogurt

Blog: Carolyn T's Blog:

<http://tastingspoons.com>

Per Serving (excluding unknown items): 332 Calories; 14g Fat (37.8% calories from fat); 5g Protein; 47g Carbohydrate; 2g Dietary Fiber; 64mg Cholesterol; 291mg Sodium. Exchanges: 1 1/2 Grain(Starch); 0 Lean Meat; 1/2 Vegetable; 0 Fruit; 0 Non-Fat Milk; 2 1/2 Fat; 1 1/2 Other Carbohydrates.

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Notes: Be sure to test the coffeecake in the very center - after 60 minutes, mine wasn't cooked through - probably needed at least another 10 minutes.

1. To prepare pecan streusel, combine flour, brown sugar and pumpkin pie spice in a medium bowl. Using a pastry blender, cut in the butter until the mixture resembles pea sized crumbs. Mix in the pecans. Reserve.
2. To prepare pumpkin filling, combine pumpkin, brown sugar, cranberries and flour in a small bowl. Reserve.
3. Preheat oven to 325F. In a medium bowl, combine flour, baking powder, baking soda, salt and pumpkin pie spice. In a large bowl, beat butter and sugar until creamy. Add vanilla and then eggs one at a time, beating after each one. Add one third of the flour mixture followed by half of the buttermilk; repeat, ending with the flour mixture. Remove and reserve 1 1/2 cups of batter.
4. Pour remaining batter into a 9" springform, already prepared with cooking spray, spreading into an even layer. Spoon filling into the center of the pan, spreading to make an even layer. Carefully spoon reserved batter in small mounds on top of filling, spreading gently to cover. Sprinkle with streusel.
5. Bake at 325F for 60-70 minutes or until a toothpick comes out clean when tested in the center of the pan. Cool in pan for 10 minutes, then remove the sides of the springform pan. Cool completely.