

Donna's Recipe

WISC -TV3

Live At 4

October 18, 2023

Pumpkin Streusel Coffee Cake

This coffee cake is moist and tender with a hint of pumpkin flavor.

The streusel topping makes it special.

Streusel

1 cup brown sugar
3/4 cup flour
1 teaspoon pumpkin pie spice
7 tablespoons butter, cold, cut in small pieces

Cake:

1 package (15.25 oz.) yellow cake mix
1/4 cup canola oil
3 large eggs
1 can (15 ounces) pumpkin puree
2 tablespoons water
1 cup chopped walnuts or pecans

Preheat oven to 350 degrees. Spray a 9 x 13 inch baking pan with cooking spray.

Combine streusel ingredients in a food processor. Blend well. Set aside.

For the cake, combine cake mix and butter in a large bowl. Beat with an electric mixer until well combined, Add eggs, one at a time, mixing well after each egg. Add pumpkin puree, water and cinnamon. Mix until well blended. Stir in the nuts.

Pour in the prepared pan spreading evenly. Sprinkle streusel topping over the batter

Bake until a toothpick or knife inserted into the center comes out clean about 35 - 45 minutes. Do not over bake.

20 servings

Per Serving: 270 Calories; 14g Fat; 4g Protein; 33g Carbohydrate; 1g Dietary Fiber;
50mg Cholesterol; 240mg Sodium.