

# HARVEST PUMPKIN CRUMB CAKE

By: Simply Creative Chef Rob Scott

## Ingredients:

Yield: 12 servings

### Coffee Cake:

2 cups all-purpose flour  
2 ½ teaspoon baking powder  
¼ teaspoon salt  
1 tablespoon pumpkin pie spice  
½ Cup dried Cranberries  
½ Cup Chopped Walnuts  
¾ cup brown sugar, packed  
¼ cup butter, softened  
1 cup pumpkin puree  
½ cup milk  
1 large egg

### Streusel Topping:

¾ cup brown sugar, packed  
½ cup all-purpose flour  
4 tablespoons butter, softened  
½ teaspoon pumpkin pie spice

## Directions:

- Preheat oven to 350 degrees F
- In a medium bowl, combine flour, baking powder, salt, pumpkin pie spice, Dried Cranberries and Walnuts and set aside
- In a separate mixing bowl, cream butter and brown sugar
- Mix in pumpkin puree, milk and egg
- Add dry ingredients and mix just until blended
- Spoon batter into a greases 8 x 8 inch baking pan
- Prepare streusel by mixing ingredients together with a fork or pastry blender until they resemble coarse crumbs
- Sprinkle streusel topping evenly over batter
- Bake for 50 – 60 minutes until top is golden brown and toothpick inserted in center comes out clean