

Homemade Pumpkin Coffee Cake with Crumb Topping

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Looking for the best streusel coffee cake recipe? This is an amazing coffee cake recipe that is perfect for fall and the holiday season. Perfect for breakfast, brunch, and dessert, everyone will love this delicious pumpkin coffee cake.



Can I turn this into coffee cake muffins?

If you want to use this pumpkin coffee cake recipe to make coffee cake muffins, you can absolutely can. Using this recipe to make coffee cake muffins only takes a swap of baking time.

After you make the cake batter, use a muffin tin to bake the muffins. You can use cupcake wrappers or grease the pan. Fill each muffin tin until it is about 2/3 of the way full and then add the streusel topping over the batter. Bake the muffins for 17 minutes at 350 degrees. Check to make sure the muffins are done by sticking a toothpick into the center.

Can I use Greek yogurt instead of sour cream in this pumpkin spice coffee cake?

If you want to make these muffins a little healthier, you can substitute the sour cream with Greek yogurt. When using Plain nonfat Greek Yogurt, you can eliminate calories and fat that would be in the cake using sour cream. It will also give the cake a punch of protein. This is a great way to add more nutrition and less fat into an already delicious cake. And as a bonus, the yogurt does not change the taste of the cake.

How to make the pumpkin streusel coffee cake topping

It is easy to make the streusel coffee cake topping. Simply whisk together the sugars, cinnamon, salt and flour. Add the melted butter. Once these are combined, it will start to form the crumbs. The crumbs will look like clumps of sand. Add the topping to the top of the unbaked muffins. The topping will cook and stay on the top of the muffins.

How to Store Coffee Cake

When you make the coffee cake and store it at room temperature, the cake will last about 2-3 days when wrapped well in plastic. If you store the coffee cake in the refrigerator, it will last for about a week. Make sure the cake is covered well with plastic wrap or foil no matter where it is stored or the cake will become dried out.

Ingredients for Pumpkin Coffee Cake

- brown sugar
- ground cinnamon
- salt
- all-purpose flour
- unsalted cream butter
- baking soda
- baking powder
- pure vanilla extract
- pumpkin pie spice
- pumpkin puree
- eggs
- canola oil
- sour cream
- powdered sugar
- whole milk

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How to Make Coffee Cake



In a medium mixing bowl, whisk together both sugars, cinnamon, salt, and flour.

Add cooled, melted butter and stir until crumbs form.

Set aside.

Cake:

Preheat the oven to 350 degrees F.

Grease and flour a 13" x 9" baking dish.

Set aside.

In a large mixing bowl, whisk together the dry ingredients: flour, baking powder, baking soda, brown sugar, salt and pumpkin spice.

In another bowl, mix together pumpkin puree, eggs, vanilla, oil and sour cream.



Gradually whisk together the egg mixture into the flour mixture, until well combined.



Pour the batter into prepared pan.



Tap the pan against your counter to release any air bubbles.

Sprinkle the crumb on top.



Bake the cake for 40 minutes OR until a toothpick inserted in the center comes out clean.

Prepare the icing by stirring the two ingredients together.

Drizzle icing on top of cake.

Cool to room temperature and slice.

ENJOY!!

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DESCRIPTION

Looking for a simple **pumpkin coffee cake** recipe? Wait until you try this **pumpkin spice coffee cake**! A delicious moist cake that features a streusel topping.

INGREDIENTS

Crumb topping:

- 1/3 cup packed brown sugar
- 1 teaspoon ground cinnamon
- 1/2 teaspoon salt
- 3/4 cup all-purpose flour
- 1/4 cup unsalted cream butter

Cake:

- 2 cup all-purpose flour
- 1 teaspoon baking soda
- 1 1/2 tsp baking powder
- 1 cup packed brown sugar
- 1/2 teaspoon salt
- 1 teaspoon pure vanilla extract
- 2 and 1/2 teaspoons pumpkin pie spice
- 1 cup pumpkin puree
- 3 large eggs
- 3/4 cup canola oil
- 1/2 cup sour cream

Icing:

- 1 cup powdered sugar
 - 2 tbsp. whole milk
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INSTRUCTIONS

1. In a medium mixing bowl, whisk together both sugars, cinnamon, salt, and flour.
2. Add cooled, melted butter and stir until crumbs form.
3. Set aside.

Cake:

1. Preheat the oven to 350 degrees F.
2. Grease and flour a 13" x 9" baking dish.
3. Set aside.
4. In a large mixing bowl, whisk together the dry ingredients: flour, baking powder, baking soda, brown sugar, salt and pumpkin spice.
5. In another bowl, mix together pumpkin puree, eggs, vanilla, oil and sour cream.
6. Gradually whisk together the egg mixture into the flour mixture, until well combined.
7. Pour the batter into prepared pan.
8. Tap the pan against your counter to release any air bubbles.
9. Sprinkle the crumb on top.
10. Bake the cake for 40 minutes OR until a toothpick inserted in the center comes out clean.
11. Prepare the icing by stirring the two ingredients together.
12. Drizzle icing on top of cake.
13. Cool to room temperature and slice.
14. ENJOY!!