

# spiced pumpkin coffee cake

## INGREDIENTS

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4 large eggs  
¼ cup water  
1 package yellow cake mix  
1 – ¾ ounce package Pumpkin Spice Instant Pudding and Pie Filling from Jello  
¼ cup canola or vegetable oil  
1 cup sour cream  
½ cup brown sugar  
2 teaspoons cinnamon  
½ cup granulated sugar  
1 cup chopped walnuts  
1 cup confectioner's sugar  
1 teaspoon pumpkin pie spice  
2 to 3 Tablespoons milk

## MAKE ONE 9x13 INCH CAKE

## DIRECTIONS

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### TO MAKE THE TOPPING:

1. In a small bowl, toss together the brown sugar, cinnamon, granulated sugar, and chopped walnuts until mixed well. Set aside.

### TO MAKE THE CAKE:

2. Preheat your oven to 400° and grease a 9x13 inch pan.  
3. In a large bowl, mix the eggs, water, and cake mix together until blended and smooth. Then add the dry pudding mix, oil, and sour cream and mix until combined.  
4. Put half of the batter into the pan and sprinkle with half the mixed topping. Carefully spread the rest of the batter on top and finish off with the remaining topping.  
5. Bake the cake for 30 to 35 minutes or until the cake tests done with a toothpick inserted in the center. Allow the cake to cool in the pan on a wire rack.

### TO MAKE THE GLAZE:

6. Whisk together the confectioner's sugar and pumpkin pie spice. Add 2 Tablespoons of milk and if the glaze seems too thick, add more milk one teaspoon at a time. Pour the glaze into a piping bag and drizzle over the entire cake.