

glazed pumpkin coffee cake

INGREDIENTS

1/2 cup unsalted butter,
softened and cut into chunks

3/4 cup granulated sugar

1 cup brown sugar

2 large eggs

1/3 cup whole milk

15 ounce can pumpkin puree

1 Tablespoon vanilla extract

1 1/2 cups all-purpose flour

1 cup cake flour

1 Tablespoon plus 2
teaspoons pumpkin pie spice

2 teaspoons cinnamon

1/2 teaspoon ground cloves

2 teaspoons baking powder

1/2 teaspoon baking soda

**Streusel and glaze
ingredients appear at right.

MAKES 12 to 14 servings

DIRECTIONS

TO MAKE THE STREUSEL:

Combine 1 cup brown sugar, 1 cup oats, 1/2 cup all-purpose flour, 1 teaspoon pumpkin pie spice, and 1 teaspoon cinnamon in food processor. Pulse a few times, then remove about 2 Tablespoons and reserve it for the top of the finished cake. To the food processor, add 1/2 cup cold unsalted butter, cut into small chunks, pulsing until you have a streusel that can stay together as you pinch it.

1. Preheat your oven to 350° and thoroughly grease Bundt pan.

2. With an electric mixer, cream softened butter, brown sugar, and granulated sugar until smooth. Beat in the eggs one at a time, then the milk, pumpkin and vanilla.

3. In a separate bowl, sift the all-purpose and cake flours, spices, baking powder and baking soda. Add the dry ingredient to the wet ingredients and mix just until combined.

4. Sprinkle 1/2 cup of streusel on the bottom of Bundt pan. Pour in half of the cake batter and even it out over streusel. Add a heavy layer of more streusel, reserving a 1/2 cup for the final layer. Pour the rest of the batter, spread it out, and top with remaining streusel.

5. Bake for 50 to 60 minutes or until toothpick inserted in center of cake comes out clean. Allow the cake to cool completely on a wire rack.

TO MAKE THE GLAZE:

Whisk 1 cup confectioner's sugar, 1 teaspoon cinnamon, and 1 Tablespoon milk. Add up to one more Tablespoon to get the right consistency you want for the glaze. Use an offset spatula to gently release the cake away from the sides of the Bundt pan. Turn it out onto serving dish and top with glaze. While it is still wet, sprinkle the 2 Tablespoons of topping you reserved when making streusel over the top of the cake.