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