PUMPKIN STREUSEL CAKE

INGREDIENTS

PUMPKIN CAKE

2 cups all-purpose flour
1 cup granulated sugar
1 tsp baking soda
1 tsp ground cinnamon
½ tsp ground nutmeg
½ tsp ground cloves
1 (15 oz) can pumpkin puree
4 large eggs
1 cup vegetable oil

STREUSEL TOPPING

1 cup all-purpose flour
¾ cup brown sugar
1 tsp ground cinnamon
½ cup unsalted butter, cold and cubed
½ cup chopped pecans (optional)

NUTRITION INFORMATION

MAKES: 16 SERVINGS
SERVING SIZE: 1/16 OF CAKE
PER SERVING (APPROXIMATE)
WITH REGULAR SUGAR
CALORIES: 375
PROTEIN: 5G
FAT: 21G
FIBER: 2G
SUGAR: 24G
WITH SWERVE SUBSTITUTION
CALORIES: 285
PROTEIN: 5G
FAT: 21G
FIBER: 2G
SUGAR: 2G
ESTIMATES; EXCLUDES OPTIONAL PECANS.

DIRECTIONS

1. Preheat oven to 350°F and grease a 9×13-inch baking dish.
2. In a large bowl, combine flour, sugar, baking soda, cinnamon, nutmeg and cloves.
3. Add pumpkin, eggs and oil. Mix until smooth.
4. Pour batter into prepared dish.
5. In a separate bowl, combine flour, brown sugar and cinnamon. Cut in cold butter until crumbly, then stir in pecans (if using).
6. Sprinkle streusel topping evenly over cake.
7. Bake 35–40 minutes, or until a toothpick inserted in the center comes out clean. Let cool and serve.

💛 SIMPLE TIPS

- For extra crunch and flavor, add chopped pecans to the streusel topping.
- Use cold, cubed butter for a crumbly streusel topping.
- Sprinkle a little powdered sugar on the cake after baking, if desired.
- Allow the cake to cool slightly before slicing.

📱 SCAN FOR MORE RECIPES

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