

Layered Pumpkin Coffee Cake



Level: Medium

Prep Time: 30 to 40 minutes

Serves: About 20

Cooking Time: 45 to 50 minutes

Streusel Ingredients:

1 cup light brown sugar, packed

2 tsp. ground cinnamon

1/3 cup ($\frac{3}{4}$ stick) margarine, chilled

$\frac{1}{2}$ cup finely chopped walnuts

Cake Batter Ingredients:

2 cups all-purpose flour

1 tsp. baking powder

1 tsp. baking soda

$\frac{1}{2}$ cup (1 stick) margarine, softened

1/3 cup white granulated sugar

3 large eggs

1 tsp. pure vanilla extract

1 (6 oz.) carton low fat plain yogurt



Pumpkin Filling Ingredients:

1 (15 or 16 oz.) can pumpkin puree

1/3 cup white granulated sugar

1 large egg

$\frac{3}{4}$ tsp. ground cinnamon

$\frac{1}{8}$ tsp. ground cloves

$\frac{1}{8}$ tsp. ground ginger

Preheat oven to 350°. Grease a 9x13 pan with margarine. Set aside.

For the streusel: In a small bowl, combine brown sugar and cinnamon. Cut in margarine until crumbly. Gently stir in nuts. Set aside in the refrigerator.

For the cake batter: In a medium mixing bowl, combine the flour, baking powder, and baking soda. Set aside. In another medium mixing bowl, cream the margarine and sugar with a handheld mixer until fluffy. Add the eggs, one at a time, beating after each addition. Mix in vanilla and yogurt. Add the wet ingredients to the dry ingredients and gently mix until just combined. Do not overmix. Set aside.

For the pumpkin filling: In a medium bowl, mix all the ingredients until combined. Set aside.

To assemble: With an angled icing spatula, evenly spread half of the cake batter in the prepared pan. Sprinkle half of streusel over the batter. Evenly spread all of the pumpkin filling over the streusel layer. Drop small spoonfuls of remaining cake batter on top of the pumpkin filling, and carefully spread the batter with an angled icing spatula. Sprinkle with remaining streusel. Bake for 45 to 50 minutes or until a toothpick inserted in the center comes out clean. Cool completely on a wire rack before cutting.