

## Pumpkin Maple Coffee Cake

<http://unihomemaker.com/2012/10/10/pumpkin-maple-coffee-cake/>

### *Ingredients:*

- 1 1/2 cup of all-purpose flour
- 3/4 cup of brown sugar
- 2 teaspoons of baking powder
- 1/2 teaspoon of salt
- 1/4 teaspoon of baking soda
- 2/3 cup of buttermilk
- 1/2 cup of canned pumpkin
- 1/3 cup of canola oil
- 2 teaspoons of maple syrup
- 2 eggs, beaten

### Topping:

- 1/4 cup of brown sugar
- 1/4 cup of granulated sugar
- 1 teaspoon ground cinnamon
- 3 tablespoons cold butter
- 1/4 cup of pecans, chopped (optional)

### *Preparation:*

Preheat the oven to 350 degrees F. Grease a 9-inch square baking pan.

In a large bowl combine flour, sugar, baking powder, salt, baking soda, buttermilk, canned pumpkin, canola oil, maple syrup and eggs. Mix until dry ingredients are just moistened.

For the topping. In a small bowl combine brown sugar, granulated sugar, ground cinnamon, cold butter and pecans. Mix well with a fork.

Pour half of the batter in the greased baking pan. Sprinkle with half of the topping. Spoon the remaining batter over the top, using a spatula to spread evenly. Sprinkle the remaining topping evenly.

Bake for 30-35 minutes or until the cake tester/toothpick inserted into the center comes out clean. Transfer pan to cooling rack for 15-20 minutes before serving.

Adapted from Pillsbury