

Pumpkin Coffee Cake with Brown Sugar Glaze by Lynn's Recipes



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A great Fall treat that would be great for breakfast, brunch or just as a snack. The brown sugar glaze makes this taste extra special.

Ingredients:

Cake:

- 1/3 cup water
- 1 (15 ounce) can pumpkin
- 2 whole eggs
- 1 Tablespoon vanilla extract
- 1 teaspoons pumpkin pie spice
- 1 (18 ounce) box yellow cake mix
- 1 teaspoon baking soda

Topping:

- ½ cup brown sugar
- ½ cup all purpose flour
- 4 Tablespoons butter, melted

Glaze:

- ¼ cup granulated sugar
- ½ cup brown sugar
- 1 teaspoon vanilla extract

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- ¼ cup heavy whipping cream

Preheat oven to 350°. Spray a 9x13" pan with nonstick cooking spray and set aside.

In a large bowl mix together the water, pumpkin, eggs, vanilla extract and pumpkin pie spice until well combined. Add the cake mix and baking soda and mix until just combined. Pour into prepared pan.

In a small bowl, mix together brown sugar, granulated sugar and melted butter. Sprinkle over the top of the cake, as evenly as possible. Bake for 25-30 minutes, or until toothpick or cake tester inserted comes out clean.

For the glaze, combine the granulated sugar, brown sugar, vanilla extract and whipping cream in a saucepan and bring to a bowl. Remove from heat and stir until the sugar is dissolved.

While cake is warm, poke holes in the top of the cake with a toothpick or skewer. Pour glaze over the cake, making sure to cover all surfaces. Serve cake warm or at room temperature.

Serves 18

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