

PUMPKIN COFFEE CAKE

By Teresa Clute

½ C. Plus 1/3 C. Butter Softened & Divided	1 Teaspoon Baking Soda
¾ C. plus 1/3 C. Sugar, Divided	1 Cup Sour Cream
4 Eggs, Divided	15 oz. Can Pumpkin
1 Teaspoon Vanilla Extract	1 Teaspoon Pumpkin Pie Spice
2 Cups All-Purpose Flour	1 Cup Brown Sugar, Packed
1 Teaspoon Baking Powder	2 Teaspoons Cinnamon
	1 Cup Chopped Nuts

Blend together 1/2 cup butter, 3/4 cup sugar and 3 eggs until creamy; add vanilla. Mix in flour, baking powder and baking soda. Add sour cream; blend in and set batter aside.

Combine pumpkin, remaining egg and remaining sugar; stir in pumpkin pie spice and set aside.

Prepare streusel by combining brown sugar, remaining butter, cinnamon and nuts; set aside.

Spray a 13" X 9" baking dish with non-stick vegetable spray.

Combine the pumpkin mixture with the other batter mixing well. Spoon in one-half of the batter. Top with one-half the streusel then spread the remaining batter and top with the remaining streusel mixture.

Bake at 325 for 50 minutes to 1 hour or until toothpick inserted in the center comes out clean.

Makes approximately 15 servings