



# Pumpkin Coffee Cake

Servings: 0 servings

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## Ingredients

### Topping

1/4 cup packed brown sugar

1/4 white sugar

1/2 teasp. cinnamon

2 tabbsp. cold butter

1/2 chopped pecans

### Cake

1/2 cup butter, softened

1 cup sugar

2 eggs

1 cup sour cream

3/4 cup canned pumpkin

1 teasp. vanilla

2 cups flour

1 teasp. baking soda

1/2 teasp. pumpkin pie spice

1/4 teasp/ salt

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## Directions

In small bowl, combine sugars and cinnamon. Cut in the butter until mixture resembles coarse crumbs. Stir in pecans; set aside.

In a mixing bowl, cream butter and sugar. Add eggs and beat well.

Combine dry ingredients and add gradually to mixture, beating on low just until blended. Spread the batter into a greased and floured 9x13 pan, and sprinkle with topping. Bake at 325 degrees for 40 minutes, or until a toothpick inserted near the center comes out clean.

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