



Pumpkin Coffee Cake

Pumpkin added to coffee cake makes a wonderful seasonal treat. Made with Pamela's [Baking & Pancake Mix](#).

Ingredients

For the filling

- ¼ cup granulated sugar
- ¼ cup light brown sugar
- 2 teaspoons pumpkin pie spice
- ¾ cup pecans or walnuts, chopped
- ¼ cup pumpkin seeds, toasted

For the batter

- ⅔ cup butter
- 1 cup granulated sugar
- 2 eggs, large
- 1 teaspoon vanilla
- 2 cups [Pamela's Baking & Pancake Mix](#)
- 1 cup canned pumpkin

For the topping

- ¼ cup pecan or walnut halves
- ¼ cup pumpkin seeds, toasted

Directions

Preheat oven to 350° with rack in the middle of the oven. Grease a 9-inch springform pan.

TO TOAST THE PUMPKIN SEEDS: Spread all of the pumpkin seeds on an ungreased pan. Bake 8 to 10 minutes until seeds start to turn golden brown. Remove from oven. Divide in half, keeping 1/4 cup for the filling and 1/4 cup for the topping.

TO MAKE THE FILLING: Stir together all filling ingredients until well mixed. Set aside.

TO MAKE THE BATTER: In the large bowl of a stand mixer with paddle attachment, beat butter and granulated sugar together on medium speed for about 2 minutes or until smooth and creamy. Add eggs and vanilla and mix well, scraping down sides as needed. Reduce mixer to low speed and alternately add half of the Baking & Pancake Mix and half of the pumpkin, mixing just enough to incorporate each. Repeat with remaining mix and pumpkin.

TO MAKE THE COFFEE CAKE: Spoon half the batter into prepared pan, spreading it to completely cover the bottom. Sprinkle half of the filling evenly over batter, being careful to keep filling about 1/2 inch away from the edges. Cover with remaining batter, and sprinkle remaining filling evenly over the top. To disperse the filling through the batter, insert a butter knife straight down into

batter and move it up and down around the pan just to swirl the filling, not to mix it in completely. Do not smooth out the batter afterwards. Sprinkle the nuts and toasted pumpkin seeds evenly over the top.

Bake for 50 to 60 minutes or until a toothpick inserted near the center comes out clean and the cake is slightly pulling away from the sides of the pan. Remove cake from oven and while still warm, run a knife around the edges of the pan. Let cool completely and then carefully remove cake from pan to serving plate.

NOTE: This recipe can also be made using a greased 9-inch tube pan with removable bottom, a greased 10-cup Bundt pan, or a 9-inch cake pan with bottom and sides lined with greased parchment paper.

If you find that your coffee cake dips in the center, increase the amount of Baking & Pancake Mix by 1/4 to 1/2 cup more the next time.

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