



Pumpkin Coffee Cake

This is a delicious, easy-to-make coffee cake filled and topped with a nut and seed streusel. Made with [Pamela's Pumpkin Bread Mix](#).

Ingredients

Batter

- 4 eggs, large
- ½ cup butter, melted
- 1 cup sour cream or whole milk yogurt
- ¼ cup brown sugar
- 1 bag Pamela's [Pumpkin Bread Mix](#)

Filling

- ¼ cup sugar
- ¼ cup brown sugar
- 2 tsp pumpkin pie spice
- ¾ cup pumpkin seeds, divided (½ cup for filling, ¼ cup reserved for the top)
- ¾ cup pecans or walnuts, divided (½ cup chopped for filling and ¼ cup whole nuts for top – about 20 if using pecans and 10 if using walnuts)

Equipment: 9-inch springform pan, angel food pan with removable bottom, Bundt pan or 9-inch cake pan

Directions

Pre-heat oven to 350° with rack in the middle of the oven.

Toast pumpkin seeds 8 to 10 minutes until seeds are starting to turn golden brown.

Spray the pan and set aside. If using a 9-inch cake pan, make sure to line the bottom and sides of pan with parchment paper.

FILLING:

Mix together all filling ingredients, either by hand or with a fork, until well blended. Set aside.

BATTER:

Mix together eggs, butter, sour cream and brown sugar in a large bowl. Add Pumpkin Bread Mix and mix well.

Put half the batter in the pan, and spread to the edges of the pan. Top the batter with half the filling, taking care to keep it away from the edges. Cover the filling with the rest of the batter, and then top with the last half of the filling.

To disperse the filling throughout the cake, insert a butter knife straight down into batter and then move the knife up and down around the pan in a zigzag pattern, about 1 inch from the

sides. Do this a couple of times in the center also (unless you are using a pan with a center tube). Do NOT smooth out the batter. Top with whole nuts and seeds.

Bake in oven for 55 to 60 minutes until a toothpick comes out clean and the cake is slightly pulling away from the sides of the pan.

Remove the cake from oven and while it is still warm, run a knife around the edges of the pan (and center if using a tube pan). Let cool and carefully remove from pan to serving plate.

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