



## Pumpkin Pie Coffee Cake

 Vegetarian

READY IN



60 min.

SERVINGS



14

CALORIES



236 kcal

MORNING MEAL

BRUNCH

BREAKFAST

DESSERT

### Ingredients

- 1 teaspoon double-acting baking powder
- 1 cup brown sugar
- 1 cup butter melted
- 16 ounce pumpkin puree canned (such as Libby's®)
- 2 eggs
- 1 cup flour all-purpose
- 1 teaspoon ground cinnamon to taste
- 2 teaspoons ground nutmeg

- 1 tablespoon pumpkin pie spice
- 1 teaspoon salt
- 1 teaspoon vanilla extract
- 1 tablespoon sugar white to taste

## Equipment

- bowl
- oven
- knife
- baking pan

## Directions

- Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x12-inch baking dish.
- Mix 3 cups flour, 2 teaspoons baking powder, and 1 teaspoon salt together in a bowl. Stir in 1 cup white sugar, brown sugar, 1 cup melted butter, 2 eggs, and vanilla extract until batter is just combined.
- Pour batter into the prepared baking dish.
- Bake in the preheated oven until slightly done, 5 minutes.
- Beat 1 cup white sugar and 1 cup melted butter together in a bowl until creamy. Stir in pumpkin puree, 1 cup flour, 2 eggs, 1 tablespoon cinnamon, pumpkin pie spice, nutmeg, 1 teaspoon baking powder, and 1 teaspoon salt until batter is smooth.
- Pour batter over the partially-baked bottom layer.
- Mix 1 tablespoon white sugar and 1 teaspoon cinnamon together in a small bowl; sprinkle over pumpkin layer.
- Bake in the preheated oven until a knife inserted in the center of the cake comes out clean, about 35 minutes.

## Nutrition Facts



**PROTEIN 3.77%** **FAT 52.48%** **CARBS 43.75%**

## Properties

Glycemic Index:25.86, Glycemic Load:5.66, Inflammation Score:-10, Nutrition Score:8.434347787629%

## Nutrients (% of daily need)

Calories: 236.07kcal (11.8%), Fat: 14.09g (21.67%), Saturated Fat: 8.69g (54.34%), Carbohydrates: 26.43g (8.81%), Net Carbohydrates: 25.05g (9.11%), Sugar: 17.38g (19.31%), Cholesterol: 58.24mg (19.41%), Sodium: 316.09mg (13.74%), Alcohol: 0.1g (100%), Alcohol %: 0.15% (100%), Protein: 2.27g (4.55%), Vitamin A: 5483.3IU (109.67%), Manganese: 0.22mg (11.16%), Selenium: 5.49µg (7.85%), Iron: 1.23mg (6.82%), Vitamin K: 6.53µg (6.22%), Folate: 24.15µg (6.04%), Vitamin B2: 0.1mg (5.71%), Vitamin B1: 0.08mg (5.52%), Fiber: 1.38g (5.52%), Vitamin E: 0.8mg (5.35%), Calcium: 52.03mg (5.2%), Phosphorus: 45.43mg (4.54%), Vitamin B3: 0.69mg (3.46%), Magnesium: 13.22mg (3.3%), Potassium: 114.75mg (3.28%), Copper: 0.07mg (3.27%), Vitamin B5: 0.3mg (3.04%), Vitamin B6: 0.04mg (2.11%), Vitamin C: 1.48mg (1.79%), Zinc: 0.24mg (1.58%), Vitamin B12: 0.08µg (1.39%)