

Pumpkin Streusel Cake - Serves 16

Cake:

3 Cups All Purpose Flour
2 tsp. Baking Soda
1 Tbl. Cinnamon
1/4 tsp. Pumpkin Pie Spice
1 tsp. Salt
1 C. Butter, softened
2 C. Sugar
4 Eggs
1 C. Canned Pumpkin
1 C. Sour Cream
1 tsp. Vanilla
1 Tbl. Powdered Sugar

Streusel:

1/2 C. Brown Sugar
2 Tbl. All Purpose Flour
1 tsp. Cinnamon
1 Pinch Nutmeg
1/4 tsp. Pumpkin Pie Spice
1 Tbl. Butter, softened

Grease and flour pan (med. cake or fluted tube). Stir streusel ingredients in a small bowl and set aside. In a medium bowl, mix the flour, baking soda, cinnamon and salt. In a large bowl, beat the butter and sugar together on medium speed with an electric mixer. Add eggs, one at a time, mixing each one in before adding another. Add pumpkin, sour cream and vanilla and mix well. Gradually mix in flour mixture on low until well blended. Spread half of the batter in pan and top with streusel by sprinkling it all over the batter to within 1 inch of sides. Top with remaining batter to the edges of the pan so it covers streusel completely. Bake at 350 degrees for one hour or until a toothpick inserted comes out clean. Cool completely and sprinkle with the powdered sugar to serve.