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Pumpkin Coffee Cake ♦♦

This pumpkin coffee cake is a delicious dessert that combines the flavors of pumpkin and coffee. It is perfect for enjoying with a cup of coffee or tea. The cake is moist and flavorful, with a crumbly streusel topping. It is the perfect treat for fall or any time of the year.

Recipe Type: Standard

Prep Time: 20 mins

Cook Time: 40 mins

Total Time: 60 mins

Recipe Yield: 1000 grams

Number of Servings: 10

Serving Size: 100 g

Ingredients

250 g	All-Purpose Flour
10 g	Baking Powder
5 g	Baking Soda
2 g	Salt
5 g	Cinnamon

2 g	Nutmeg
1 g	Cloves
100 g	Butter
200 g	Sugar
50 g	Egg
250 g	Pumpkin Puree
5 g	Vanilla Extract
100 g	Milk
50 g	Flour
100 g	Brown Sugar
5 g	Cinnamon
50 g	Butter

Directions

Step 1

Preheating

Preheat the oven to 350°F (175°C). Grease and flour a 9x9-inch baking pan.

Prep Time: 10 mins

Cook Time: 0 mins

Step 2

Mixing

In a medium bowl, mix together the flour, baking powder, baking soda, salt, cinnamon, nutmeg, and cloves.

Prep Time: 5 mins

Cook Time: 0 mins

Step 3

Creaming

In a large bowl, cream together the butter and sugar until light and fluffy. Beat in the egg, pumpkin puree, and vanilla extract.

Prep Time: 10 mins

Cook Time: 0 mins

Step 4

Mixing

Gradually add the dry ingredients to the wet ingredients, alternating with the milk. Mix until just combined.

Prep Time: 5 mins

Cook Time: 0 mins

Step 5

Mixing

In a small bowl, combine the flour, brown sugar, cinnamon, and butter. Mix until crumbly.

Prep Time: 5 mins

Cook Time: 0 mins

Step 6

Layering

Pour half of the batter into the prepared baking pan. Sprinkle half of the streusel mixture over the batter. Repeat with the remaining batter and streusel.

Prep Time: 5 mins

Cook Time: 0 mins

Step 7

Baking

Bake for 35-40 minutes, or until a toothpick inserted into the center comes out clean. Allow to cool before serving.

Prep Time: 0 mins

Cook Time: 40 mins

Nutrition Facts

Calories: 250 kcal

Fat: 15 g

Protein: 4 g

Carbohydrates: 30 g

Nutrition Facts

Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	4 g	23.53%	23.53%

Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	30 g	54.55%	60%
Fibers	3 g	7.89%	12%
Sugars	20 g	N/A	N/A
Lactose	0 g	N/A	N/A

Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	5 g	N/A	N/A

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Saturated Fat	10 g	45.45%	58.82%
Fat	15 g	53.57%	60%
Cholesterol	30 mg	N/A	N/A

Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	1000 iu	111.11%	142.86%
Vitamin C	2 mg	2.22%	2.67%
Vitamin B6	0 mg	0%	0%
Vitamin B12	0 mcg	0%	0%
Vitamin E	1 mg	6.67%	6.67%
Vitamin D	0 mcg	0%	0%

Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	200 mg	8.7%	8.7%
Calcium	6 mg	0.6%	0.6%
Iron	2 mg	25%	11.11%
Potassium	4 mg	0.12%	0.15%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Zinc	1 mg	9.09%	12.5%
Selenium	0 mcg	0%	0%

Recipe Attributes

Seasonality

Fall

Events

Christmas

Halloween

Valentine's Day

New Year

Back to School

Cuisines

Italian

Meal Type

Breakfast

Brunch

Dinner

Snack

Supper

Kitchen Tools

Slow Cooker

Course

Appetizers

Desserts

Salads

Snacks

Sauces & Dressings

Cultural

Chinese New Year

Christmas

Easter

Halloween

Cost

Under \$10

Difficulty Level

Medium

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