

Pumpkin Cream Cheese Coffee Cake

1 cup pumpkin

1 egg

1/2 cup brown sugar

6 tablespoons vegetable oil

1/2 teaspoon vanilla

1 cup flour

1/2 teaspoon salt

1/4 teaspoon baking powder

1/4 teaspoon cinnamon

1/8 teaspoon ginger

A pinch of nutmeg & clove

Cream Cheese Layer:

8 oz cream cheese

1 teaspoon vanilla

3 tablespoons white sugar

Streusel Ingredients:

3/4 cup white sugar

1/4 cup brown sugar

1/2 cup flour

1 teaspoon cinnamon

1/4 teaspoon ginger

1/8 teaspoon cloves

1/8 teaspoon nutmeg

1/2 teaspoon baking powder

1/8 teaspoon salt

6 tablespoons cold butter

Directions:

Preheat oven to 350°F and grease an 8×8 inch square pan.

Cake:

Combine the pumpkin, egg, brown sugar, vegetable oil, and vanilla in a mixing bowl.

Stir together the flour, baking powder, salt, and spices and stir into the pumpkin mixture, mixing just until combined. Spread into the prepared pan.

Cream Cheese Layer:

Mix together the cream cheese, sugar, and vanilla for the cream cheese layer and spread over the cake batter in the pan.

Streusel:

Combine all the streusel ingredients using your hands or a pastry blender until well combined. Sprinkle over the cream cheese mixture.

Bake for about 40 minutes or until a toothpick comes out with no more pumpkin on it (it's ok if the cream cheese is still sticking to the toothpick).

Chill in the refrigerator before serving and keep chilled.