



# PUMPKIN BUTTER Coffee Cake

OREGON  
Growers®

- FARM DIRECT SPECIALTY FOODS -

## PREP TIME

20 minutes

## BAKE TIME

40 minutes

## SERVES

12

## INGREDIENTS

### FOR THE CAKE

1 cup brown sugar  
6 tablespoons butter, softened  
1/2 cup Greek yogurt or sour cream  
1/2 cup **Oregon Growers Pumpkin Butter**  
2 eggs  
1 1/2 cups flour  
1 teaspoon baking soda  
1/2 teaspoon baking powder  
1/2 teaspoon salt  
1 teaspoon ground cinnamon

### FOR THE TOPPING

1/2 cup flour  
1/2 cup brown sugar  
1 teaspoon cinnamon  
4 tablespoons butter, melted  
4 tablespoons **Oregon Growers Pumpkin Butter**

## PREPARATION

1. Preheat the oven to 325 degrees Fahrenheit.
2. In a mixing bowl with a hand mixer, cream the brown sugar and softened butter. Mix in the eggs.
3. Using a spatula, stir in the Greek yogurt and pumpkin butter.
4. In a small bowl, combine the flour, baking soda, baking powder, salt, and cinnamon.
5. Stir the dry ingredients mixture into the wet ingredients mixture until the batter just comes together.
6. To make the streusel topping, combine the flour, brown sugar, and cinnamon. Using a fork, mix the melted butter into the dry ingredients until clumps form.
7. To assemble, grease a 9-inch square cake pan with cooking spray. Use a spatula to spread half of the batter into the prepared pan. Use a spoon to drop and spread 2 tablespoons of pumpkin butter on top and sprinkle with 1/3 of the streusel topping. Top with the remaining batter, 2 tablespoons pumpkin butter, and the remaining streusel topping.
8. Bake the coffee cake for 40 minutes until the center is set. Once baked, remove from the oven to cool slightly. Serve warm on its own, sprinkled with powdered sugar, or drizzled with an optional glaze.
9. To make the glaze, whisk together 1 cup powdered sugar, 3 teaspoons milk, and 1 tablespoon pumpkin butter in a small bowl. Add additional powdered sugar if the glaze is too runny.

Click [HERE](#) to view our Recipe

Click [HERE](#) for more Info about Oregon Growers Pumpkin Butter