

Grain-Free Pumpkin Spice Coffee Cake

Gluten-Free, Grain-Free, Nut-Free

Ingredients

- 6 Tablespoons butter, melted
- 1 cup sugar
- 2 large eggs
- 1 cup pumpkin puree
- 1 ½ cups Otto's Naturals Cassava Flour
- ¼ teaspoon Otto's Naturals Grain-Free Baking Powder
- 1 teaspoon baking soda
- ¾ teaspoon salt
- ½ teaspoon ground cinnamon
- 1 teaspoon pumpkin pie spice

Crumble:

- ¾ cup Otto's Naturals Cassava Flour
- ½ cup sugar
- ½ cup unsalted butter, cold and cubed

Instructions

- 1. Preheat the oven to 350°F. Line an 8x8-inch baking pan with parchment paper.
- 2. Combine the melted butter and sugar in a large mixing bowl. Stir vigorously until the butter and sugar are thoroughly creamed together. Vigorously stir in the eggs.
- 3. Add the pumpkin, cassava flour, baking powder, baking soda, salt, cinnamon, and pumpkin pie spice. Stir until everything is well combined. The batter will seem thick.
- 4. Spread the batter evenly into the prepared baking pan.
- 5. In a food processor, combine the crumble ingredients. Pulse several times until a chunky crumble forms. At first the crumble will seem fine and powdery, keep pulsing until thicker crumbles form.
- 6. Sprinkle the crumble evenly over the batter.

- 7. Bake for 40-45 minutes. If the crumble starts to brown too much, cover the pan with aluminum foil while the cake finishes baking. A toothpick inserted into the center of the cake should come out clean.
- 8. Allow the coffee cake to cool for at least 10 minutes before slicing and serving.
- 9. Store leftover coffee cake in an airtight container at room temperature for up to 3 days or in the fridge for up to 5 days. The pumpkin coffee cake can also be frozen and unthawed.