



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.