

Pumpkin Maple Coffee Cake

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Recipe from: Michelle Day

Here's what you need:

For the cake

- 1 box vanilla or yellow cake mix (with pudding in the mix)
- 3 eggs, at room temperature
- 1 cup pumpkin puree, not pumpkin pie mix
- 1 cup canola or vegetable oil
- 1/2 cup milk, I use whole or 2% when baking
- 1/2 Tbs. maple extract
- 1 Tbs. Pumpkin Pie Spice

Filling and Topping

- 1-1/2 cups graham cracker crumbs
- 1/2 cup brown sugar
- 1-1/2 tsp. Pumpkin Pie Spice
- 3/4 cup chopped pecans
- 1/3 cup melted butter

Glaze

- 1-1/2 cups Powdered Sugar
- 1 tsp. vanilla extract
- 2 Tbs. water, give or take (just until the right consistency)

Preheat oven to 350 and spray a 9 x 13 baking dish with baking spray then set aside.

In the bowl of a stand mixer or a large bowl place all the cake ingredients and mix on medium speed for two minutes, scraping down the sides as you go.

While the cake batter is mixing, place all the filling ingredients except the butter in a bowl and mix with a fork.

Pour the melted butter over the top and mix until it resembles wet sand.

Pour half the batter in the prepared baking dish and spread out to the edge.

Sprinkle half the filling over the batter in an even layer.

Pour the second half of the batter over the filling and spread as gently as possible to the edges.

Sprinkle the remaining topping over the batter covering the whole top of the cake.

Bake for 43-48 minutes. Mine took exactly 45 minutes. Or until a toothpick inserted into the center comes out clean.

Cool completely.

In a small bowl mix the powdered sugar, vanilla, and water until the right consistency for a drizzle.

Using the whisk drizzle the glaze over the top of the coffee cake (may be done while it is slightly warm). If you can allow the glaze to set up for at least 30 minutes (but not necessary).

Slice and serve.

Mmmm mmmm BEST COFFEE CAKE EVER!!!!

Enjoy!

Serves around 16 - 20