

Pumpkin Crumb Cake
By Yossy Arefi
The New York Times/NYT Cooking

Time: 1 hour

Yield: 1 8-inch-square or 9-inch-round cake

FOR THE STREUSEL

½ (packed) cup/100 grams light brown sugar

½ cup/64 grams all-purpose flour

1 teaspoon store-bought or homemade pumpkin spice blend (see Tip)

Pinch of salt

¼ cup/56 grams unsalted butter, cold and cut into cubes

FOR THE PUMPKIN CAKE

Nonstick cooking spray

1 (packed) cup/200 grams light brown sugar

2 large eggs

1 cup/230 grams canned pumpkin purée

¼ cup/56 grams unsalted butter, melted

¼ cup neutral oil

1 tablespoon store-bought or homemade pumpkin spice blend (see Tip)

½ teaspoon fine sea salt

1 teaspoon baking powder

½ teaspoon baking soda

1½ cups/190 grams all-purpose flour

FOR THE GLAZE (OPTIONAL)

¾ cup/75 grams confectioners' sugar

¾ teaspoon pumpkin spice blend

Pinch of salt

3 to 5 teaspoons milk (any kind will do)

PREPARATION

1. Place a rack in the center of the oven and heat oven to 350 degrees. Spray an 8-inch square or 9-inch round baking pan with cooking spray and line with parchment paper.
2. Make the streusel: In a small bowl, combine the sugar, flour, pumpkin spice and salt. Add the butter, then pinch the butter into the flour mixture with your fingertips until the mixture forms pebble-size crumbs and is evenly moistened.
3. Make the cake: In a large bowl, whisk the sugar and eggs until pale and foamy, about 1 minute. Add the pumpkin purée, melted butter, oil, pumpkin spice and salt; whisk until combined and smooth. Whisk in the baking powder and baking soda, then whisk in the flour.
4. Transfer the batter to the prepared pan, smooth the top and tap on the counter a few times to release any large air bubbles. Sprinkle the streusel evenly over the top.
5. Bake the cake until puffed and golden, and a toothpick inserted into the center comes out clean, 40 to 45 minutes. Set the cake in the pan on a rack to cool. After

about 15 minutes remove the cake from the pan and set it on the rack to cool almost completely.

6. When the cake is just slightly warm, make the glaze, if using: Add the confectioners' sugar, pumpkin spice, pinch of salt and 3 teaspoons of milk to a bowl. Whisk until smooth, adding a bit more milk as necessary to form a glaze that is very thick but can be drizzled.
7. Drizzle the glaze over the top of the cake.

"TIP - Make your own pumpkin spice blend by combining 2 tablespoons ground cinnamon, 1 tablespoon ground ginger, 1 teaspoon freshly grated nutmeg, 1 teaspoon ground cardamom, ½ teaspoon ground allspice and ¼ teaspoon ground cloves. Makes about ¼ cup."