



FINCH + FENNEL

Pumpkin Pie Coffee Cake

CAKE INGREDIENTS:

- 3 c Flour
- 1 c Granulated Sugar
- 1 tsp Baking Powder
- ½ tsp Salt
- 1 tsp Cinnamon
- 1 c Buttermilk or Milk
- 2 Eggs
- 1 c Greek Yogurt or Sour Cream
- 2 tsp Vanilla Extract

CINNAMON CRUMBLE INGREDIENTS:

- 1 ¼ c Brown Sugar
- 4 Tbsp F+F Pumpkin Pie Spice Seasoning Blend
- 4 Tbsp Butter, melted
- ¼ c F+F Pumpkin Honey Butter



DIRECTIONS:

1. Combine flour, sugar, baking powder, salt & cinnamon in a large mixing bowl, whisking together so everything is evenly incorporated.
2. In a separate bowl, whisk together the milk & eggs. Add the Greek yogurt & vanilla, & whisk until well combined. Preheat the oven to 350°F.
3. Slowly combine the wet ingredients with the dry, mixing until all flour is just incorporated.
4. Layer half of the batter into a baking dish, lightly greased or lined with parchment paper.
5. For the cinnamon crumble, mix together the brown sugar and F+F Pumpkin Pie Spice Seasoning Blend. Spread half of the brown sugar & spice mixture on top of the batter in the pan.
6. Pour the remaining batter on top of the sugar & spice mix, evenly spreading it as much as possible. Use an offset spatula, if needed, to spread the batter.
7. Sprinkle remaining sugar & spice mix on top.
8. Next, melt 4 Tbsp butter in a sauté pan. Once fully melted, add F+F Pumpkin Honey Butter & whisk together until emulsified. Pour this on top of the batter & sugar/spice mix.
9. Place in the oven to bake at 350°F for 40-45 minutes. It should still jiggle a little bit in the middle. Remove from the oven & let it cool at room temperature for at least 45 minutes prior to cutting.

Enjoy!

