

## Pumpkin Coffee Cake

### ***Ingredients***

1/3 cup water  
1 can pureed pumpkin 15oz  
2 whole eggs  
1 tablespoon vanilla extract  
1 tablespoon pumpkin pie spice  
1 box yellow cake mix 18oz  
1 teaspoon baking soda  
1 cup brown sugar divided  
1/2 cup flour  
4 tablespoons melted butter  
1/4 cup granulated sugar  
1 teaspoon vanilla extract  
1/4 cup heavy whipping cream

### ***How to make it***

Step 1: Preheat oven to 350F

Step 2: In a large bowl mix together the water, canned pumpkin, eggs, 1 tablespoon vanilla, and pumpkin spice until well combined.

Step 3: Grease a 9x13 pan with cooking spray or butter and pour batter into pan.

Step 4: In a small bowl mix together 1/2 cup of brown sugar, 1/2 cup flour and melted butter. Use your fingers to sprinkle over top the cake. Bake at 350F for 25-30 minutes, or until a toothpick inserted comes out clean.

Step 5: For the glaze, combine the other half 1/2 cup of brown sugar, granulated sugar, 1 teaspoon vanilla and heavy cream in a saucepan and bring to a simmer. Remove from heat and stir until all sugar is dissolved.

Step 6: When cake is finish baking, poke holes with toothpick all over cake and pour glaze on top. Serve cake warm or at room temperature.