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.