

Sour Cream Pumpkin Coffee Cake



This loaf is perfect for your Fall pumpkin cravings!

Preheat oven to 350°F

Cake:

½ cup	butter – softened	1 cup	pure canned pumpkin or pumpkin purée
1 cup	packed brown sugar		
2	eggs	½ cup	sour cream
1 tsp	vanilla	1 tsp	ground cinnamon
1 ½ cups	El Peto Muffin Mix	½ tsp	ground cloves
½ tsp	salt	½ tsp	ground ginger

Cream together butter and sugar. Add eggs and vanilla and beat until creamy. Slowly add El Peto Muffin Mix and salt to butter mixture and mix thoroughly. When fully combined, add the pumpkin, sour cream, cinnamon, cloves and ginger to batter and mix completely. Pour into lightly greased loaf pans (1 large or two medium size) and start struesel mix.

Struesel:

¼ cup butter 1 cup packed brown sugar 2 tbsp ground cinnamon

Chop butter, brown sugar and cinnamon together until it becomes a crumbly mixture. Sprinkle on top of batter and lightly press into top of loaf. Bake in preheated oven for 40-50 minutes or until knife comes out clean. Allow to cool on cooling racks in the loaf pan.