Pumpkin Crumb Cake

A tender pumpkin cake with a generous cinnamon crumb topping and a thin vanilla drizzle. It is a lovely make-ahead dessert for a small gathering.



MAKES

9 squares

PREP

25 minutes

BAKE

35-45 minutes

ALSO ALLOW

Cool at least 30 minutes before glazing

PAN

8-inch square baking pan

Ingredients

Crumb topping: 3/4 cup (90 g) all-purpose flour

Crumb topping: 1/2 cup packed light brown sugar

Crumb topping: 1 teaspoon ground cinnamon

Crumb topping: pinch of salt

Crumb topping: 5 tablespoons unsalted butter, melted

Cake: 1 1/2 cups (180 g) all-purpose flour

Cake: 1 teaspoon baking powder

Cake: 1/2 teaspoon baking soda

Cake: 1/2 teaspoon fine salt

Cake: 1 1/2 teaspoons pumpkin pie spice

Cake: 1 large egg

Cake: 1/2 cup granulated sugar

Cake: 1/4 cup packed light brown sugar

Cake: 1/3 cup neutral oil

Cake: 3/4 cup canned pumpkin puree

Cake: 1/4 cup full-fat sour cream

Cake: 1 teaspoon vanilla extract

Optional glaze: 1/2 cup powdered sugar, 2-3 teaspoons milk and 1/4 teaspoon vanilla

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Method

1. Heat the oven to 350 F. Grease an 8-inch square pan and line with a parchment sling.

2. Make the topping: stir flour, brown sugar, cinnamon and salt together. Add melted butter and stir into clumps. Set aside while mixing the cake.

3. Whisk the cake flour, baking powder, baking soda, salt and pumpkin pie spice in one bowl. In another, whisk the egg, both sugars, oil, pumpkin, sour cream and vanilla until smooth.

4. Fold the dry ingredients into the wet mixture just until combined. Spread in the pan. Break the topping into pea- to marble-size crumbs and scatter evenly over the batter.

5. Bake 35-45 minutes, until a skewer inserted into the cake layer in the center comes out clean or with moist crumbs. If the topping browns early, tent loosely with foil.

6. Cool on a rack for at least 30 minutes. For the optional glaze, stir powdered sugar, 2 teaspoons milk and vanilla until smooth, adding a little more milk only as needed. Drizzle over the cooled cake and cut into 9 squares.

Jane's Note

Squeeze a little of the topping together with your fingers for those larger crumbs. The cake should be cool enough that the glaze stays on top.

Make ahead

Bake the day before and add the glaze just before serving.

Storage

Store plain cake covered at room temperature for up to 2 days. Refrigerate glazed cake and use within 4 days. Freeze unglazed squares for up to 2 months.