

## **Pumpkin Apple Streusel Crumb Cake**

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You'll need a 9 x 2" square or round cake pan

### **What You'll Need:**

For the streusel:

1 stick butter

1/2 cup packed dark brown sugar

1/4 cup granulated sugar

1 1/2 teaspoons ground cinnamon

1/2 teaspoon salt

1 1/4 cup flour

For the apple layer:

2 tablespoons butter

1 to 2 tablespoons lemon juice

3 to 4 apples, peeled and chopped into pieces (should be about 1/4 inch thick, size is up to you, but bite-size is recommended)

### **For the cake:**

1 1/2 cup sugar

1/2 cup neutral vegetable oil

2 eggs

1 cup (7.5 ounces) pureed pumpkin (I like Libby's, cuz never watery)

1 teaspoon kosher salt

1 teaspoon baking soda

1/4 teaspoon baking powder

1 teaspoon ground nutmeg

1 teaspoon ground cinnamon

1/4 teaspoon (heaping) of cloves

1/2 teaspoon ground ginger

1 3/4 cups all-purpose flour

1/3 cup water

What You'll Do:

### **MAKE THE STREUSEL:**

Melt the butter in a microwave-safe bowl. While the butter is still warm, add the brown and white sugar, the cinnamon, salt and flour. Mix together until the color is a uniform light brown. It will be a giant clump. Do not fret. Crumble will happen.

### **COOK THE APPLES:**

In a small sauté pan, melt the butter. Add the chopped apples and lemon and cook until just tender and glistening. The idea is to par-cook them, not turn them to mush. Set aside.

### **MAKE THE CAKE:**

1. Preheat the oven to 350 degrees F. Butter your baking tin. In a large bowl, whisk together the sugar, vegetable oil, eggs and pumpkin until blended.
2. In a medium bowl, whisk together the flour, salt, baking soda, baking powder, nutmeg, cinnamon, cloves and ginger.
3. Fold in half the flour mixture. Then gently mix in half the water. Repeat with the remaining flour and water. The addition of water feels v. splooshy, but I swear it incorporates. Just don't overmix or else tough cake.
4. Add the batter to the prepared pan and smooth evenly. Top with the apples (Using your hands is easiest). Then crumble up the streusel into large and small pieces and artistically, maniacally (whatever suits you), cover every inch of the top of the cake. The key is to get a variety of different shapes and sizes.
5. Bake for 35 to 40 minutes, or until the center is set, a toothpick comes out clean of cake and the top is lightly browned.
6. Let cool on the counter. Nice eaten at any temperature except burning hot.