



Vegan Pumpkin Coffee Cake with Pecan Crumb

Vegan Pumpkin Coffee Cake with Pecan Crumb. Easy 1 Bowl Pumpkin Cake, topped with Chai Spice Pecan Streusel. Just 15 mins prep. Soft, Spiced, Delicious. Recipe. Makes 1 9 by 9 brownie pan

Prep Time 10 mins Cook Time 45 mins Total Time 55 mins

Ingredients

Dry:

- 1 ½ cups flour
- ½ cup powdered sugar
- 2 tsp baking powder
- ¼ tsp baking soda
- ¼ teaspoon salt
- 2 to 4 tsp pumpkin pie spice (or 1 ½ tsp cinnamon, ½ tsp ginger, ¼ to ⅓ tsp nutmeg, ⅛ tsp cloves)
- 3 to 4 tbsp chopped walnuts or pecans

Wet:

- 1 cup pureed pumpkin
- ½ cup nondairy milk (almond or soy or lite coconut)
- 3 to 4 Tbsp oil
- 1 tsp lemon juice
- ½ tsp vanilla extract

Streusel:

- 6 tablespoons flour
- ⅓ cup coconut sugar
- 1 tbsp granulated sugar, optional
- ½ cup chopped pecans
- ½ teaspoon cinnamon or chai spice or a mix of cardamom and cinnamon
- ⅓ tsp salt
- 2.5 tbsp refined coconut oil

Instructions

1. Preheat oven to 350 degrees F. Line a brownie pan with parchment. In a bowl, add all the dry ingredients and whisk well.
2. Add the wet ingredients to the bowl and mix to just about combine. Let it sit for 2 minutes, then mix again to ensure there are no dry flour streaks. Pour the thick batter into the brownie pan. Even it out using a spatula.
3. Make the Streusel by mixing everything in a bowl with your fingers or a spoon until crumbly; Add a tsp or so more oil if needed.
4. Sprinkle all over the cake and evenly spread. Bake the cake for 40 to 45 minutes. Test with a toothpick from the center.
5. Cool completely before slicing. Serve with [turmeric pumpkin spice latte](#).
6. For a decadent dessert, add a light drizzle of plain sugar icing.

To Bake into muffins, Spoon batter up to 2/3 of the muffin liner, add generous crumb on top and bake for 25 to 30 minutes.

Nutrition Facts

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Amount Per Serving

Calories 304 Calories from Fat 126

Fat 14g Saturated Fat 4g

Sodium 218mg

Potassium 230mg

Carbohydrates 41g Sugar 17g

Fiber 2g

Protein 3g

Vitamin A 4235IU

Vitamin C 1.3mg

Calcium 81mg

Iron 1.9mg

<https://www.veganricha.com/vegan-pumpkin-coffee-cake-with-pecan-crumb/>