

Chocolate-Pumpkin Crumb Cake

YIELD: ONE 8 ½" CAKE

Atop the thin layer of spiced pumpkin cake lays a blanket of buttery crumbs with bold chocolate flavor, thanks to our Double Dark Cocoa.

INGREDIENTS

CRUMBS

10 tablespoons (141g) unsalted butter, melted and still warm
½ cup (107g) light or dark brown sugar, packed
3 tablespoons (37g) granulated sugar
¼ teaspoon table salt
1½ cups (180g) King Arthur Unbleached All-Purpose Flour
¼ cup (21g) King Arthur Double Dark Cocoa Blend

CAKE

½ cup (99g) granulated sugar
1 large egg
¼ cup (50g) vegetable oil
½ cup (113g) pumpkin purée
1 teaspoon King Arthur Pure Vanilla Extract
1½ teaspoons King Arthur Pumpkin Pie Spice
½ teaspoon baking powder
¼ teaspoon baking soda
¼ teaspoon table salt
¾ cup (90g) King Arthur Unbleached All-Purpose Flour

GLAZE

1¼ cups (142g) confectioners' sugar, sifted if lumpy
5-7 teaspoons (24g-33g) milk
½ teaspoon King Arthur Pure Vanilla Extract
pinch of table salt

INSTRUCTIONS

1. Preheat oven to 325°F with rack in center. Lightly grease an 8 ½" Ceramic Square Pan.
2. **For crumbs:** In medium bowl, stir together butter, sugars, and salt. Sift in flour and cocoa, then stir until soft dough forms. Cover and set aside.
3. **For cake:** In large bowl, vigorously whisk sugar and egg until pale and thick, about 1 minute. Add oil and whisk until incorporated.
4. Whisk in pumpkin, vanilla, spice, baking powder, baking soda, and salt until combined. Add flour and whisk until combined.
5. Transfer to prepared pan and spread into an even layer.
6. Use your hands to break crumbs into pieces of various sizes, scattering evenly over batter.
7. Bake for 30-35 minutes, until a toothpick or paring knife inserted into the center of the cake comes out clean.
8. Remove from oven and run a Small Offset Spatula or dull knife around the edges to ensure the cake can easily release later. Let cool in the pan for about 20 minutes. Meanwhile, prepare the glaze.
9. **For glaze:** In small bowl, stir together glaze ingredients until smooth, starting with smaller amount of milk. Add more milk as needed until glaze is the consistency of molasses.
10. Drizzle glaze over cake to cover entirely. Let set before slicing, about 30 minutes.
11. **Storage information:** Store leftovers, well wrapped, at room temperature for several days; freeze for longer storage.