

Pumpkin Streusel Skillet Cake

With its straight sides, the 10-inch saute pan does double duty as a baking pan for this fall skillet cake. The moist cake is topped with a heap of pumpkin spice streusel—with or without nuts. Serve it for a snack cake sprinkled with powdered sugar or with whipped cream for a festive dessert. Wrapped well, it holds at room temperature for up to three days.

Prep Time 15 minutes

Cook Time 35 minutes

Total Time 50 minutes

Servings 8

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Ingredients

For the streusel:

- 2 cups all-purpose flour
- 1 cup light brown sugar
- 4 teaspoons pumpkin spice blend
- 12 tablespoons (1 ½ sticks /6 ounces) salted butter, melted
- 1 cup toasted, chopped toasted pecans or walnuts, optional

For the skillet cake:

- 2 large eggs
- 1 cup light brown sugar
- 1 cup pumpkin puree
- ½ cup vegetable oil
- 1 teaspoon vanilla
- 1 tablespoon pumpkin spice blend
- ½ teaspoon fine sea salt
- 1 ¾ cup all-purpose flour
- 2 teaspoons baking powder

Confectioner's sugar or whipped cream, for serving

Instructions

1. Prepare the streusel topping by combining the flour, brown sugar and pumpkin spice in a medium mixing bowl. Stir in the melted butter to make a crumbly mixture and blend in the nuts, if using. Set aside.
2. Preheat the oven to 350 degrees F with the rack in the center of the oven. Grease a 10-inch saute pan or skillet at least 2 inches deep.

3. Whisk the eggs and sugar in a large mixing bowl until thick and foamy. Add the pumpkin, oil, vanilla, pumpkin spice and salt and whisk until well blended. Add the flour and baking powder and whisk just until the ingredients are combined.
4. Pour the batter into the prepared pan and smooth to an even layer. Sprinkle the streusel topping evenly all over the top.
5. Bake until golden brown and a knife inserted in the center comes out clean, 30-35 minutes. Cool completely and serve warm or at room temperature from the pan. Sprinkle with confectioner's sugar or serve portions with whipped cream, as desired.