

Pumpkin Crunch Cake with Brown Sugar Glaze

As found at www.PrettyGoodFood.com



Cake:

- 1/3 cup water
- 15oz can pureed pumpkin
- 2 eggs
- 1 Tbsp vanilla
- 2 tsp pumpkin pie spice
- 1 box yellow cake mix
- 1 tsp baking soda

Crunch Topping:

- 1/2 cup brown sugar
- 1/2 cup flour
- 4 tbsp butter; melted

Glaze:

- 1/2 cup brown sugar
- 1/2 cup sugar
- 1 tsp vanilla
- 1/4 cup heavy (whipping) cream

Preheat oven to 350°. Grease and flour a 13x9 pan.

In large bowl mix together the water, pumpkin, eggs and vanilla. Add pumpkin pie spice, cake mix and baking soda and mix until just combined. Pour into prepared baking dish; set aside.

In a small bowl stir together brown sugar, flour and melted butter. Using your fingers, crumble mixture over the top of the pumpkin batter. Bake cake for 25-30 minutes or until cake tests done.

For the glaze, combine brown sugar, sugar, vanilla and heavy cream in a saucepan and bring to a simmer, stirring occasionally. Remove from heat and stir until all sugar is dissolved. Poke holes in top of the cake with a fork or toothpick. Pour glaze over the cake, making sure to cover all surfaces. Serve warm or at room temperature.

