



Easy Pumpkin Coffee Cake with Streusel Topping

The First Bite That Started It All

The smell of warm pumpkin and cinnamon hit me the second I walked into the bakery. A slice of coffee cake sat on the counter, streusel crumbling at the edges. One bite—moist, spicy, sweet—and I was hooked. **Ever wondered how you could turn pumpkin coffee cake into something unforgettable?** Now I make it at home, filling my kitchen with that same cozy magic. Try it, and you'll see why this cake feels like a hug in dessert form.

My Messy First Attempt

I spilled half the streusel topping on the floor my first time making this

cake. The dog licked it up before I could save it. But the cake still turned out delicious—just a little less crunchy on top. **Mistakes happen, but good food brings people together anyway.** That's why I love baking. It's not about perfection. It's about sharing something made with care. What's your funniest kitchen fail? Share below!

Why This Cake Works

- The pumpkin keeps it moist, while the streusel adds a crispy contrast.
- Warm spices like cloves and ginger make it taste like autumn in every bite. **Which flavor combo surprises you most?** Is it the brown sugar filling or the vanilla pudding mix? Both are game-changers. This cake balances sweet and spice perfectly. Want a scoop of vanilla ice cream on top? Go for it.

A Slice of History

Coffee cakes date back to 17th-century Europe, where they were served with—you guessed it—coffee. Pumpkin became popular in American baking thanks to Native American traditions. *Did you know streusel means “sprinkle” in German?* This recipe mixes old-world charm with New World flavors. It's a tasty piece of history. Would you try a savory version? Let me know!



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Ingredients:

Ingredient	Amount	Notes
Brown sugar (packed)	1 ½ cups	Light or dark
Ground cinnamon	2 tablespoons	
Table salt	1 teaspoon	
All-purpose flour	1 cup	
Unsalted butter	½ cup (1 stick)	Melted
Yellow cake mix	1 (15.25 oz) box	
Vanilla instant pudding mix	1 (3.4 oz) box	Small 4-serving size
Pumpkin puree	1 cup	Canned
Vegetable oil	½ cup	
Water	½ cup	
Eggs	3	
Ground cinnamon	1 ½ teaspoons	
Ground cloves	1 ½ teaspoons	
Nutmeg	½ teaspoon	
Ginger	¼ teaspoon	

How to Make Easy Pumpkin Coffee Cake with Streusel Topping**Step 1**

See also Ruby Cocoa Nut Clusters

Preheat your oven to 350°F. Grease a 9×13-inch baking dish lightly. Set it aside for later. This keeps the cake from sticking. (Hard-learned tip: Use butter for greasing—it adds flavor.)

Step 2 Mix brown sugar, cinnamon, and salt in a bowl. Save $\frac{1}{2}$ cup for the filling. Stir flour into the rest. Add melted butter until clumps form. **What's the best way to melt butter for streusel? Share below!**

Step 3 Beat cake mix, pudding, pumpkin, oil, water, eggs, and spices. Start slow, then medium for 2 minutes. Scrape the bowl often. The batter should be smooth.

Step 4 Pour half the batter into the dish. Sprinkle the saved sugar mix on top. Add the rest of the batter. Crumble streusel over it evenly.

Step 5 Bake 35–45 minutes until a toothpick comes out clean. Cool 30 minutes before cutting. Serve warm or at room temp. **Cook Time:** 35–45 minutes **Total Time:** 1 hour 35 minutes **Yield:** 18 servings
Category: Dessert, Breakfast

Creative Twists on Pumpkin Coffee Cake

Cream cheese swirl Mix 4 oz softened cream cheese with $\frac{1}{4}$ cup sugar. Swirl into the batter before baking. **Chocolate chip crunch** Add $\frac{1}{2}$ cup chocolate chips to the streusel. Extra sweetness in every bite. **Pecan streusel** Toss $\frac{1}{2}$ cup chopped pecans into the topping. Adds a nutty crunch. **Which twist would you try first? Vote in the comments!**

Serving & Pairing Ideas

Serve warm with a scoop of vanilla ice cream. Or top with whipped cream for extra richness. Pair with hot spiced apple cider for a cozy treat. Or try cold milk for a simple combo. **Which would you choose tonight?**



Easy Pumpkin Coffee Cake with Streusel Topping

Keep It Fresh or Freeze It

This pumpkin coffee cake stays fresh for 3 days at room temp. Just seal it tight. Chilling extends its life to a week. Freeze slices for up to 3 months—wrap them well. Thaw overnight or warm in a 300°F oven for 10 minutes. *Fun fact: My neighbor freezes half and enjoys it all month.*

See also Grimace Shake Delight

Batch-cooking tip: Double the streusel and stash extra in the freezer. Future you will thank present you. Why this matters? Fresh-baked flavor in half the time. Who else loves a ready-to-go dessert? Share your tricks below!

Quick Fixes for Common Hiccups

Issue 1: Streusel sinks? Chill the topping 10 minutes before crumbling. Issue 2: Dry cake? Check oven temp with a thermometer. Issue 3: Batter too thick? Add 1-2 tablespoons water. Why this matters? Small tweaks save the whole bake. Ever had a cake flop? How'd you fix it?

For soggy bottoms, place the pan on a higher oven rack. Spices too strong? Cut cloves by half. My grandkids prefer it milder. Pro tip: Use a toothpick to test doneness early—ovens vary.

Your Questions, Answered

Q: Can I make this gluten-free? A: Swap the cake mix and flour for gluten-free blends. Add 1/2 teaspoon xanthan gum.

Q: How far ahead can I prep? A: Mix dry ingredients the night before. Stir in wet ingredients just before baking.

Q: Any oil swaps? A: Try melted coconut oil or applesauce for a lighter version.

Q: Can I halve the recipe? A: Yes! Use an 8×8 pan and bake 25-30 minutes.

Q: No pumpkin puree? A: Mashed sweet potato works in a pinch. Taste-test the spice mix first.

Let's Bake Together

This cake tastes like autumn hugs. I'd love to see your twists! **Tag Savory Discovery on Pinterest** with your photos. Did you add nuts or swap spices? Tell me below. Happy cooking! —Elowen Thorn.

You need to try !



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Author: Elowen Thorn



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Difficulty: **Beginner**



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Prep time: **30 minutes**



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Cook time: **35 minutes**



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Rest time:



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Total time: **1 hour 5 minutes**



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Servings: **18 servings**



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Calories: **kcal**



Best Season: **Summer**

Description

Enjoy the warm, spiced flavors of pumpkin combined with a buttery

streusel topping in this easy-to-make coffee cake.

See also [Generational Rhubarb Cake Delight](#)

Ingredients

- ☐ 1 ½ cups packed brown sugar (light or dark will both work)
- ☐ 2 tablespoons ground cinnamon
- ☐ 1 teaspoon table salt
- ☐ 1 cup all-purpose flour
- ☐ ½ cup (1 stick) unsalted butter, melted
- ☐ 1 (15.25 ounce) box yellow cake mix
- ☐ 1 (3.4 ounce) box vanilla instant pudding mix (the small 4-serving box)
- ☐ 1 cup canned pumpkin puree
- ☐ ½ cup vegetable oil
- ☐ ½ cup water
- ☐ 3 eggs
- ☐ 1 ½ teaspoons ground cinnamon
- ☐ 1 ½ teaspoons ground cloves
- ☐ ½ teaspoon nutmeg
- ☐ ¼ teaspoon ginger

Instructions

1. Preheat oven to 350°F. Grease a 9 x 13-inch baking dish; set aside.
2. Combine brown sugar, cinnamon and salt in a large bowl. Set aside ½ cup of this brown sugar mixture for the filling. Stir the flour into the remaining brown sugar mixture. Add melted butter and mix until completely combined and no dry pockets remain. The mixture should form little clumps. Set aside while you prepare the cake.
3. Beat cake mix, dry pudding mix, pumpkin, oil, water, eggs,

cinnamon, cloves, nutmeg and ginger in a large bowl with an electric mixer on low speed just until moistened, scraping the sides of the bowl frequently. Beat on medium speed for 2 minutes, or until well blended.

4. Pour about half of the batter into the prepared baking dish; spread in an even layer. Sprinkle the reserved brown sugar filling mixture evenly over the batter. Dollop the remaining batter evenly over the filling and spread to the edges of the pan with an offset spatula. Crumble the streusel into pea-size crumbs evenly over the top layer of batter.
5. Bake the cake in the 350°F for 35-45 minutes, or until a toothpick inserted in the center comes out clean. Cool in pan on a wire rack for 30 minutes. Cut into squares and serve warm, or cool completely before slicing and serving.
6. Cake can be stored in an airtight container at room temperature for up to 3 days, or in the refrigerator for up to 1 week.

Notes

For extra richness, serve with a dollop of whipped cream or a scoop of vanilla ice cream.

Keywords: Pumpkin, Coffee Cake, Streusel, Fall Dessert