

Pumpkin Apple Crumb Cake

Servings: 25, 3 cakes, cut into 8 pieces each

INGREDIENTS

Apples:

3 lbs fire-roasted Fuji apples

Streusel:

1 c Monarch® Multipurpose Pumpkin Spice Baking Mix

1 c packed brown sugar

1 c old fashioned oats

6 T cold butter, diced

Cake:

3 lbs Monarch Multipurpose Pumpkin Spice Baking Mix (10 1/2 cups)

12 oz water

6 large eggs

1 c vegetable oil

Special equipment: 3, 9-inch spring form pans/cake pans

PREPARATION

1. Preheat oven to 350°F (300°F convection oven) and spray cake pans with pan spray.

2. For streusel, combine baking mix, sugar and oats. Blend in cold butter until mixture is the size of peas. Set aside in refrigerator.

3. For cake, combine all ingredients in bowl of mixer



with a paddle attachment. Mix on low 30 seconds, scrape sides of bowl, then mix another 30 seconds. Do not overmix. Divide batter evenly between the 3 pans.

4. Layer roasted Fuji apple mixture evenly over top of batter, then sprinkle reserved streusel topping over apples.

5. Bake cake until topping is golden brown and tester inserted into center comes out clean, about 1 hour (about 45 minutes in convection oven). Cool cake in pan on rack for 20 minutes. Run knife around pan sides to loosen cake. Release pan sides from cake.

Chefs' Notes: Serve for breakfast or brunch, as a snack or plated dessert topped with ice cream.

