

PUMPKIN APPLE STREUSEL CAKE

It's a cakey version of pumpkin pie, topped with sauteed apples and a delicious crumble. The glaze is pretty, but totally unnecessary as this cake is moist enough on its own. For the original recipe, which produces a slightly more traditional, drier cake, see [Epicurious](#). This cake is good enough to make a Halloween-less October tolerable.

BY: THE SHORTLISTS

STREUSEL & CAKE

1¼ cups flour (white or whole wheat)
1 cup brown sugar, lightly packed
½ teaspoon salt
½ cup (110 grams / 1 stick) butter, softened
2 teaspoons cinnamon
1 teaspoon baking soda
1 cup pumpkin purée
⅓ cup sour cream (or more pumpkin purée)
2 eggs

APPLES

3 – 4 tablespoons (45-55 grams) butter
4 – 5 apples, peeled & thinly sliced
2 tablespoons sugar
1 tsp cinnamon (optional)

Preheat oven to 350°F (180°C), butter and flour a 9" springform pan.

Cook the apples while you prepare the rest of the cake: saute the apple slices in the butter, stirring often, until softened, about 15 minutes. Remove from heat and add sugar and cinnamon. Stir to combine. Meanwhile....

For the cake: In a large bowl, mix the brown sugar, salt, flour and butter until well combined. Measure out ⅔ cup of this mixture and set aside in a separate bowl (this is the streusel).

To the big bowl, add the pumpkin, sour cream, baking soda and eggs. Mix until smooth.

In the prepared pan, layer the pumpkin batter, then the apples and finally the reserved streusel. Bake for about 45 minutes or until an inserted toothpick comes out clean. Cool in pan 10 minutes. Top with a cream cheese glaze if you want. Serve at room temperature with vanilla ice cream if desired.