

Pumpkin Apple Streusel Cake

Serves 6-8

3 tbsp butter
4 cups local apples, peeled and diced
3 tbsp maple syrup or honey
2 tsp cinnamon

1 ½ cups wheat or spelt flour
1 cup brown sugar, packed
½ cup butter, cut into pieces, room temperature
½ tsp salt
¾ pumpkin, cooked and pureed
1/3 cup plain yogurt (or sour cream)
1 tsp ground ginger
1 tsp cinnamon
½ tsp mace or nutmeg
1 tsp baking soda
2 eggs



Local Ingredients:

Apples
Butter
Eggs
Honey
Maple Syrup
Pumpkin
Wheat Flour



Over medium-high heat, melt butter in a large skillet and add apples and sauté until apples begin to brown. Add syrup and cinnamon and sauté until golden brown, about 3 minutes. Set aside and allow to cool.

Preheat oven to 350 degrees. Butter a 9 inch spring form pan. Combine flour, brown sugar, butter and salt and beat with electric mixer until the mixture looks like a coarse meal. Set aside 2/3 of this for the topping. Into the remaining 1/3 of the flour mixture beat in pumpkin, yogurt, spices and baking soda and beat until smooth. Beat in eggs. Transfer the batter to the prepared spring form pan. Spread the apples evenly over the batter. Sprinkle the reserved flour mixture on top of the apples.

Bake until the topping is golden brown and a tester inserted in the centre comes out clean, about an hour and 10 minutes. Cool in the pan for about 20 minutes, then run a knife around the edge before releasing the cake from the pan. Serve warm or at room temperature. Delicious served with ice cream or yogurt.

Adapted from Bon Appetit