

Pumpkin-Apple Streusel Cake

Apples

3 Tbsp unsalted butter
4 cups Granny Smith apples; cored, peeled and diced (about 4 large)
3 Tbsp Sucanut
1 tsp ground cinnamon

Cake

1 1/2 cups whole wheat flour
1 cup Sucanut
1/2 cup unsalted butter, cut into pieces, room temperature
1/2 teas salt
3/4 cup canned pure pumpkin (or pumpkin from your garden)
1/3 cup sour supreme
2 Tbsp Sucanut
2 tsp pumpkin pie spice
1 tsp baking soda
2 large eggs (or equivalent egg replacement) (can also use 2 TBSP applesauce)



Vanilla Ice Cream (can use non dairy)

For Apples

Melt butter in large non-stick skillet over medium-high heat. Add apples; sauté until apples begin to brown, about 5 minutes. Add Sucanut and cinnamon and sauté until golden brown about 3 minutes longer. Let cool.

For Cake

Preheat oven to 350 degrees F. Butter a 9 inch diameter spring form pan. Combine flour, Sucanut, butter and salt in a large bowl. Using an electric mixer, beat until mixture resembles coarse meal. Set aside 1/3 cup of mixture for topping.

Beat pumpkin, sour cream, 2 Tbsp Sucanut, spice and baking soda into remaining flour mixture, beating just until smooth. Beat in eggs (or substitute). Transfer batter to pan. Scatter apples evenly over top. Sprinkle reserved topping over apples.

Bake cake until topping is golden brown and tester inserted into center comes out clean, approximately 1 hour. Cool cake in pan, on rack for 20 minutes. Run knife around pan sides to loosen cake. Release pan sides from cake. Transfer cake to platter.

Can be made 6 hours ahead. Let stand at room temperature. Serve warm or at room temperature with ice cream.