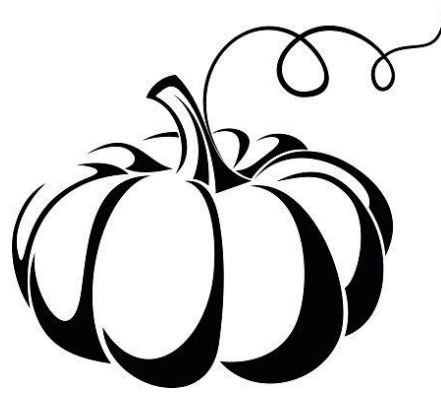


PUMPKIN CRUMB CAKE

(Adapted from "100 Best Pumpkin Recipes")

Makes: 16 servings



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|------------|--------------------------------|
| 1-1/2 cups | packed brown sugar |
| 2/3 cup | all-purpose flour |
| 2/3 cup | regular rolled oats |
| 6 Tbsp | butter |
| 1/2 cup | chopped pecans |
| 2-1/2 cups | all-purpose flour |
| 2 tsp | baking soda |
| 2 tsp | ground cinnamon |
| 1/2 tsp | salt |
| 1/2 tsp | ground nutmeg |
| 1/2 tsp | ground cloves |
| 1 cup | granulated sugar |
| 3/4 cup | shortening |
| 2 | eggs |
| 1 | 15-oz can pumpkin (1-3/4 cups) |

1. Preheat oven to 350° F. Grease 13"x9" baking pan. **For topping:** combine 1/2 cup of the brown sugar, 2/3 cup flour and oats. Using a pastry blender, cut in butter until pieces are pea size. Stir in pecans.
2. In a large bowl combine next three ingredients (through eggs) and remaining 1 cup brown sugar with a mixer on medium for 2 minutes, scraping bowl as needed. Add flour mixture and pumpkin alternately, beating on low after each addition just until combined.
3. Spread batter in prepared pan; sprinkle with topping. Bake 40 minutes or until a toothpick comes out clean and topping is golden brown. Cool in pan on a wire rack.