Pumpkin Crumb Cake

Yield: 2-13” x 9” pans

15 oz.  Pumpkin Puree
4       Eggs
1 c.    Vegetable Oil
2/3 c.  Water
3 c.    Sugar
3 ½ c.  AP Flour
2 t.    Baking Soda
1 ½ t.  Salt
1 t.    Cinnamon, Ground
1 t.    Nutmeg, Ground
½ t.    Cloves, Ground
¼ t.    Ginger, Ground

1. Preheat oven to 350 degrees. Spray two baking pans.
2. In a large bowl, mix together pumpkin puree, eggs, oil, water, and sugar until well blended. In a separate bowl, whisk together the flour, baking soda, salt, cinnamon, nutmeg, cloves and ginger. Stir the dry ingredients into the pumpkin mixture until just blended. Pour into prepared pans. Crumble topping (recipe below) over tops.
3. Bake for about 35 minutes in the preheated oven.
4. Cakes are done when toothpick inserted in center comes out clean.

Topping
¾ c.     Sugar
1 c.     Flour
1 ½ t.   Cinnamon
6 oz.    Butter or Margarine

Mix until combined and crumbly. Do not over mix.