



Maple Gingerbread Coffee Cake

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Tender spiced Gingerbread Cake topped with a brown sugar pecan streusel and maple icing. The perfect coffee cake for breakfast or dessert. Holiday flavors in every bite!

Course Breakfast, Dessert

Cuisine American

Prep Time 25 minutes

Cook Time 35 minutes

Total Time 1 hour

Servings 12

Calories 262kcal

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Ingredients

Cake:

- 1 $\frac{3}{4}$ cup all purpose flour
- 1 teaspoon baking soda
- 1 teaspoon cinnamon
- 1 $\frac{1}{2}$ teaspoons ground ginger
- $\frac{1}{2}$ teaspoon ground nutmeg
- $\frac{1}{4}$ teaspoon ground cloves
- $\frac{1}{4}$ teaspoon salt
- 6 tablespoons unsalted butter softened
- $\frac{1}{4}$ cup brown sugar
- 1 large egg
- $\frac{1}{3}$ cup unsulphured molasses
- $\frac{1}{3}$ cup pure maple syrup
- $\frac{2}{3}$ cup hot water

Topping:

- $\frac{1}{2}$ cup brown sugar
- $\frac{1}{2}$ cup all-purpose flour
- $\frac{1}{2}$ teaspoon cinnamon
- $\frac{1}{4}$ teaspoon ground ginger
- $\frac{1}{3}$ cup finely chopped pecans
- 4 tablespoons unsalted butter melted

Glaze:

- $\frac{1}{2}$ cup powdered sugar
- 2 tablespoons pure maple syrup
- $\frac{1}{8}$ teaspoon maple extract optional

- Milk, half and half or cream

Instructions

Cake:

1. Preheat oven to 350°F Grease a 9x9 square baking pan.
2. Combine flour, baking soda, cinnamon, ginger, nutmeg, cloves, and salt. Set aside.
3. Using a hand mixer or stand mixer, beat butter and brown sugar until well combined, about one minute. Add egg, molasses and syrup beat until combined (the mixture might look curdled, that's OK).
4. Add the dry ingredients and beat until combined. Slowly add the hot water and beat until smooth. Transfer the batter into the prepared pan.

Topping:

1. Combine brown sugar, flour, cinnamon, ginger, and pecans. Add melted butter and stir until combined. Sprinkle over the top of the cake batter.
2. Bake cake for 30-40 minutes, until a toothpick inserted into the center, comes out clean. A glass pan will likely cook faster than a metal pan.
3. Once you remove the cake from the oven, prepare the glaze. Combine the powdered sugar, maple syrup and extract (if using). Stir with a fork or whisk until combined. Stir in a little milk or cream, until you reach drizzling consistency. Drizzle the glaze over the warm cake.

Nutrition

Calories: 262kcal | Carbohydrates: 38g | Protein: 1g | Fat: 12g | Saturated Fat: 6g | Cholesterol: 38mg | Sodium: 154mg | Potassium: 206mg | Sugar: 32g | Vitamin A: 310IU | Calcium: 53mg | Iron: 0.9mg