**Pumpkin Cake**

½ cup melted butter

2 eggs

1/2 cup sour cream

1 cup canned pumpkin

1/4 cup all purpose flour

1 cup whole wheat flour

1/2 tsp salt

¼ tsp. baking powder

 ½ tsp. baking soda

1 tsp ground cinnamon

½ tsp. ground nutmeg

1 cup sugar

**Streusel Topping**

1/3 cup brown sugar

3/4 cup plus 2 Tbsp. cake flour

1/2 tsp. cinnamon

pinch salt

¼ cup butter, melted

Preheat oven to 325 degrees. Grease and line a standard loaf pan with parchment paper.

Combine melted butter, eggs, sour cream, and pumpkin and whisk thoroughly to combine.

In a separate bowl, combine all purpose flour, whole wheat flour, salt, baking powder, baking soda, cinnamon, and nutmeg. Sift with a flour sifter to remove all lumps. Add sugar to the flour mixture and whisk thoroughly to combine.

Add the wet ingredients to the dry ingredients and mix just until combined. DO NOT OVERMIX.

Pour into a prepared pan. For the streusel topping, mix all ingredients by hand until crumbly. Then spread the topping over the loaf.

Bake for 50-60 minutes, or until a toothpick comes out clean.