

Coffee Cake

About the Recipe

311 Calories · 2 g Protein · 2 g Fiber
Dessert

Ingredients

Makes 12 Servings

- 3/4 cup (94 g) all-purpose gluten-free flour
- 1/2 cup (75 g) light brown sugar
- 1/4 cup (50 g) organic cane sugar
- 1 tablespoon (7 g) ground cinnamon
- 1/4 cup (60 mL) soy-free vegan butter, melted, or canola oil
- 2 cups (250 g) all-purpose gluten-free flour
- 1/2 cup (100 g) organic cane sugar
- 1/4 cup (38 g) light brown sugar
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1/2 teaspoon sea salt
- 1 cup (235 mL) unsweetened plain oat milk
- 1/2 cup (120 mL) canola oil
- 1 tablespoon (15 mL) apple cider vinegar
- 2 teaspoons (10 mL) alcohol-free vanilla extract

Directions

1. Preheat the oven to 350 F. Lightly grease an 8-by-8-inch baking dish. Bake for 40-50 minutes.
2. For the streusel topping, add the flour, brown sugar, sugar, and cinnamon to a bowl and whisk to combine all of the ingredients. Add the butter and mix with a spatula or spoon until everything is combined. Set in the refrigerator while you

prepare the rest of the cake.

3. For the cake, add the flour, cane sugar, brown sugar, baking soda, baking powder, and salt to a bowl and whisk to combine. Add the milk, oil, apple cider vinegar, and vanilla to the bowl and mix everything with a spatula until well combined. Transfer to a prepared baking dish.
4. Add the streusel crumble to the top; cover the top completely with the crumble and lightly press it into the cake batter. Bake for 40 minutes. Cover the top with an inverted baking sheet and bake for an additional 10 minutes. The cake is ready when a toothpick inserted into the middle comes out clean. Remove the cake from the oven and let cool completely.
5. Slice into 12 pieces.

Nutrition Facts

Per serving:

Calories: 311

Fat: 14 g

Saturated Fat: 2 g

% Calories From Fat: 39%

Cholesterol: 0 mg

Protein: 2 g

Carbohydrate: 46 g

Sugar: 21 g

Fiber: 2 g

Sodium: 294 mg

Calcium: 64 mg

Iron: 1 mg

Vitamin C: 0 mg

Beta-Carotene: 24 mcg

Vitamin E: 2 mg