

# Fine w/ Food

## GLUTEN-FREE COFFEE CAKE

- **dry:**

- 2 ½ cups gluten-free flour (I used Bob's Red Mill)
- 1 cup monk fruit
- 1 tbsp. baking powder
- 1 tsp. baking soda
- 2 tbsp. cinnamon
- ¼ tsp. nutmeg
- pinch of salt

- **wet:**

- 1 cup dairy-free milk (I used coconut)
- 2 large eggs
- 1 tsp. vanilla

- **crumb topping:**

- 1 cup coconut sugar
- 1 tbsp. cinnamon
- ¼ cup grass-fed butter, softened
- ½ cup chopped walnuts (or pecans, your choice!)



preheat oven to 350°f. grease 8x8 baking pan with butter

in a large mixing bowl, combine all the dry ingredients. mix to combine

in a medium-sized mixing bowl, combine all the wet ingredients and whisk to combine. transfer wet ingredients to the bowl with the dry ingredients and mix to combine

make the crumb topping by pulsing crumb topping ingredients in a food processor until pea-sized pieces begin to form (only a few pulses). transfer a few spoonfuls of crumb topping into the large mixing bowl and fold into batter

transfer batter to baking dish and bake for 45–50 minutes, until knife comes out clean

cool before serving. serve with a cup of coffee (or ice cream!) & enjoy!!!