

Gluten Free Coffee Cake



Ingredients

- 1/4 c. coconut oil
- 1/4 c. honey
- 1 egg
- 1 tsp. vanilla
- 1/2 c. milk (coconut or raw)
- 1 1/2 c. almond flour
- 1 tsp. cinnamon
- 2 tsp. baking powder
- 1/2 tsp. sea salt

Topping

- 1/2 – 3/4 c. almond flour
1 1/2 tbsp. coconut oil
1 tbsp. honey
2 tsp. cinnamon

Directions

1. Preheat oven to 350.
2. Stir coconut oil, egg, vanilla and honey together in a bowl.
3. In a small bowl, combine almond flour, cinnamon, baking powder, and sea salt
4. Add dry ingredients to wet along with milk, and stir until smooth.
5. Pour into an 8×8 baking pan.
6. In a small bowl mix the almond flour, coconut oil, honey, and cinnamon for topping.
7. Spread the topping over the cake.
8. Bake for 20 – 25 minutes,