



cara price

COFFEE CAKE

INGREDIENTS

for the cake:

- 1/2 cup coconut flour
- 1/2 cup avocado oil, divided
- 1/2 cup maple syrup
- 1/4 cup almond flour
- 6 eggs
- 1 tablespoon vanilla
- 1/2 teaspoon salt
- 1/2 teaspoon baking powder
- 1/4 teaspoon baking soda

for the topping:

- 1/2 cup coconut sugar
- 1/2 cup pecan pieces
- 3 tablespoons almond flour
- 3 tablespoons ghee, melted & cooled
- 1 tablespoon cinnamon
- 1/4 teaspoon salt

DIRECTIONS

preheat the oven to 350.

use 1 tablespoon of the avocado oil to grease the bottom & sides of a 9x9 baking dish.

combine the eggs, remaining avocado oil, maple syrup & vanilla in a large mixing bowl or the bowl of a stand mixer.

combine the coconut flour, almond flour, salt, baking powder & baking soda in a separate bowl. add the dry ingredients to the wet & mix well, scraping the sides of the bowl as needed. mix on medium-high until the batter is smooth.

allow the batter to sit in the bowl while you mix up the topping.

mix the coconut sugar, pecan pieces, almond flour, cinnamon & salt in a small bowl. then pour the melted ghee over the sugar mixture. stir until the whole mixture is completely moistened by the melted ghee.

pour the batter into the 9x9 dish, then evenly sprinkle the topping over the entire top of the cake.

bake 26-32 minutes or until a toothpick inserted in the center comes out clean.