



Ingredients

- 1/3C chopped walnuts
- 1/3C packed brown sugar
- 3T flour
- 1T ground cinnamon
- Coconut oil or cooking spray
- 1 1/4C sugar or monk fruit
- 1/3C olive oil
- 2 large eggs
- 3C flour of choice
- 1t baking powder
- 1t baking soda
- 1/2t sea salt
- 1 1/2C buttermilk*
- 1T vanilla

Cinnamon Streusel Coffee Cake

Preparation

1. Preheat oven to 350
2. Combine first 4 ingredients and sprinkle 1/3C into oiled Bundt pan. Set aside.
3. Combine sugar and oil and blend well with a mixer. Add eggs one at a time, beating well after each addition.
4. Combine dry ingredients well. Add flour mixture to creamed alternately with buttermilk. Mix after each addition. Stir in vanilla.
5. Remove 2C of batter. Pour remaining batter into the prepared pan. Sprinkle remaining walnut mix over batter. Pour reserved 2C batter over walnut mix.
6. Bake at 350 for 45min or until done. Let cool for 10min on a wire rack; remove from pan.

Tips

*To make buttermilk, add 2T vinegar to regular milk. Stir and set aside for 10-15min. Then use according to the recipe.

This is a great cake for Christmas morning alongside eggs. I've replaced ½ of the flour with whole wheat and actually prefer the taste, but it's less cake-like. A combination of almond and coconut flours may work well, too.

This recipe was modified from Cooking Light.