

Blueberry Almond Coffee Cake (Paleo + Gluten Free)

makes 1 loaf

prep time 10 minutes / cook time 1 hour

A delicious sweet breakfast treat that won't derail your whole day! Lots of healthy fats, gluten-free and naturally sweetened.

ingredients

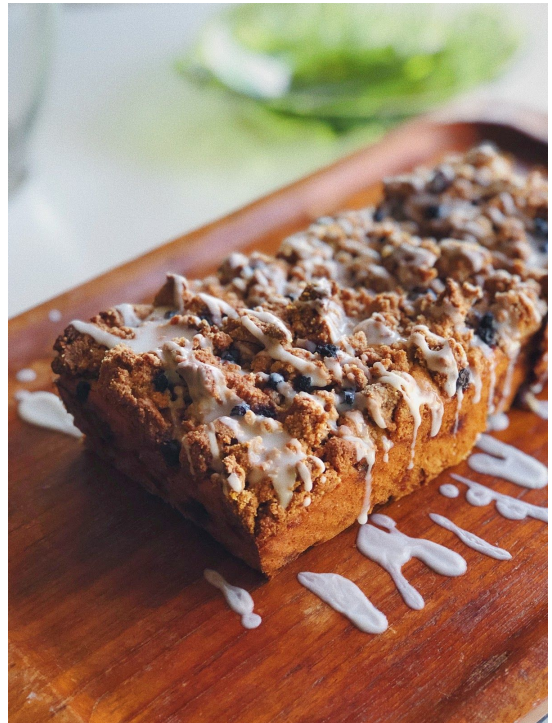
½ cup unsweetened non-dairy milk
¼ cup maple syrup
2 tbsp coconut oil, melted
1 egg
½ tsp vanilla extract
½ tsp almond extract (optional)
1 ½ cups almond flour
2 tsp baking powder
1 tsp cinnamon
½ tsp salt
1 cup of blueberries

crumb topping

½ cup of almond flour
1.5 tbsp coconut oil, melted
1 tbsp maple syrup
2 tsp cinnamon

for serving

drizzle with melted coconut butter



instructions

1. Preheat oven to 350. Prepare a regular loaf pan (either grease it or line with parchment paper).
2. Mix all wet ingredients together. In a separate bowl mix all dry ingredients except blueberries. Slowly add the dry to the wet ingredients, stirring to make sure it's well-combined. Then stir in blueberries, reserving a small handful for the top of the loaf.
3. Mix up your crumb topping and distribute evenly on top, then sprinkle with reserved blueberries.
4. Bake for 50-60 minutes, until edges are turning golden and loaf is firm when you press in the center.
5. Remove from the oven and allow to cool in the pan for at least 20 minutes. Then carefully transfer to a wire cooling rack and allow to cool for at least another 20 minutes.
6. When ready to serve drizzle with melted coconut butter. Enjoy! Best enjoyed in three days, after that refrigerate or freeze the leftovers.