9 Servings

Cinnamon Streusel Coffee Cake

Ingredients

1 c. almond flour, stirred
3 Tbs. coconut flour
1-1/2 tsp. baking soda
¼ tsp. salt
⅔ c. honey
3 large eggs
¼ c. oil
1 Tbs. vanilla

Streusel Topping:
4 Tbs. butter
1 Tbs. cinnamon
1 Tbs. honey
3 Tbs. almond flour
1 tsp. coconut flour
1/2 c. chopped pecans, *divided*

Method

1. Preheat oven to 325 degrees and line the bottom of an 8x8-inch pan with parchment paper, oiling the pan and paper lightly. Set aside.
2. In a small bowl, combine streusel mixture with your fingers, reserving 3 Tbs. of nuts for topping. Place mixture in freezer or fridge while you mix up the cake batter.
3. For cake batter, combine flours, baking soda, and salt in a measuring cup. In a mixing bowl, beat together honey, eggs, oil, and vanilla. Shake flour mixture through a strainer into egg mixture. Whisk together; pour into prepared pan.
4. Break streusel mixture into small bits evenly over batter. Sprinkle remaining 3 Tbs. pecans over all.
5. Bake for 25-30 minutes or until a toothpick inserted in the center comes out clean. Serve warm or chilled.

The comforting flavors of cinnamon and honey in this delicious coffee cake will be perfect as an afternoon snack or to round out a special breakfast!

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