

Healthy Recipe of the Week

Use Organic ingredients whenever possible.

Cinnamon Coffee Cake

Adapted from *The Gluten-Free Almond Flour Cookbook* by Elana Amsterdam

CAKE

2 ½ cups blanched almond flour (Bob's Red Mill does have almond flour, or you can order it online at www.honeyvillegrain.com.)

¼ tsp sea salt

½ tsp baking soda

½ cup walnuts, coarsely chopped

½ cup dried currants

¼ cup grapeseed (or coconut) oil

¼ cup honey

2 large eggs

TOPPING

2 Tbsp ground cinnamon

2 Tbsp grapeseed (or coconut) oil

¼ cup honey

½ cup sliced almonds

1. Preheat the oven to 350°. Grease an 8-inch square baking dish with grapeseed oil and dust with almond flour.
2. To make the cake, combine the almond flour, salt, baking soda, walnuts, and currants in a large bowl. In a medium bowl, whisk together the oil, honey, and eggs. Stir the wet ingredients into the almond flour mixture until thoroughly combined. Spread the batter in the baking dish.
3. To make the topping, combine the cinnamon, oil, honey, and almonds in a bowl. Sprinkle the topping over the cake batter.
4. Bake for 25 to 35 minutes, until a toothpick inserted into the center of the cake comes out clean. Let the cake cool in the pan, then serve.