Healthy Recipe of the Week
Use Organic ingredients whenever possible.

Cinnamon-Raisin Coffee Cake

From *Against All Grain* by Danielle Walker

6 servings

Batter:

2 Tbsp coconut oil, melted plus ½ tsp for greasing pan

5 eggs at room temperature

½ cup honey

2 Tbsp coconut milk

¾ cup coconut flour, sifted

¾ tsp baking soda

½ tsp sea salt

¼ cup raisins

Swirl:

1 Tbsp coconut oil, melted

1 Tbsp honey

2 tsp cinnamon

1. Preheat the oven to 325°F.
2. Grease the sides of a 8-by-8-inch square baking dish with ½ tsp coconut oil.
3. Place the eggs, honey, 2 Tbsp coconut oil, and milk in a food processor and process for 30 seconds.
4. Add the coconut flour, baking soda, and salt. Process for 15 seconds to incorporate.
5. Stir in the raisins by hand
6. Make the swirl. Place the coconut oil, honey, and cinnamon in a small bowl and stir to combine well. Mix into the batter by hand, stirring just a few times to create a ribbon through the batter.
7. Pour the batter into the prepared pan, spreading evenly. Bake for 25 minutes, or until a toothpick inserted into the center comes out clean. Cool on a wire rack for 20 minutes.