

Healthy Starbucks Coffee Cake

Oshkosh Community YMCA

Buttery, moist, cinnamon coffee cake swirled with a spiced-sugary filling, topped with crunchy streusel, and sprinkled with a plot twist? NO butter, NO refined sugar, and grain free. Yes, friend! This Healthy Starbucks Coffee Cake recipe is made with good for you, natural ingredients like almond flour, greek yogurt, avocado oil, eggs, and cozy natural sweeteners like cinnamon and maple syrup!

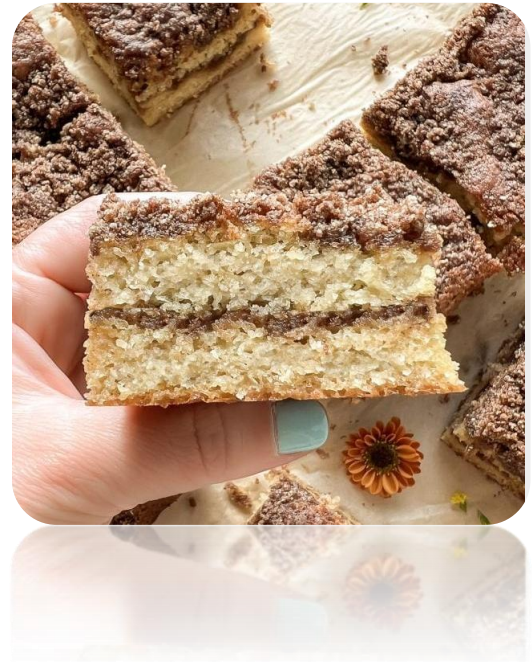
INGREDIENTS:

For the crumble:

- 1/3 cup coconut sugar
- 2/3 cup almond flour
- 1 1/2 teaspoon ground cinnamon
- 1/4 teaspoon fine grain sea salt
- 3 tablespoons avocado oil

For the cake:

- 2 cups almond flour
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon fine grain sea salt
- 4 eggs
- 2/3 cup maple syrup
- 1.5 teaspoon vanilla extract
- 1/2 cup greek yogurt (sub 1/4 cup olive oil, if dairy free)



INSTRUCTIONS:

1. Pre-heat the oven to 350F and line a 9×9" baking pan with parchment paper.

2. Add all of the crumble ingredients to a medium bowl. Use your hands to clump the ingredients together until a wet, sand-like texture forms. Set aside.
3. In a large bowl, add all cake ingredients (except greek yogurt!) until very smooth. Then, fold in the greek yogurt to the batter.
4. Pour half the batter into the prepared baking pan. Sprinkle on a layer of crumble. Layer in the remaining half of the batter, then finish the top with the remaining crumble mixture.
5. Bake for 35-45 minutes, until a toothpick slid through the center comes out clean and it no longer jiggles.
6. Let cool completely before slicing. Serve and enjoy!

Nutrition is provided as a courtesy and is an estimate. If this information is important to you, please have it verified independently.