

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)



1. Pre-heat the oven to 350F and line a $9\times9''$ 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	Amount % Daily V	alue*	Amount % Daily Va	alue*
	Total Fat 7.2g	11%	Total Carbohydrates 25g	8%
Facts	Saturated 1.5g	7%	Dietary Fiber 0g	1%
Amount per 72 g	Trans Fat 0g		Sugars 23g	
1 serving (2.5 oz)	Cholesterol 75mg	25%	Protein 3g	6%
Calories 175	Sodium 343mg	14%		
From fat 64	Calcium 10% • Iron	3%	Vitamin A 2% • Vitamin C	0%
HappyForks.com	* Percent Daily Values are based on 2000 calorie diet. Your Daily Values may be higher or lower depending on your calorie needs.			

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