



Coffee Cake

Topping

2 cups nuts, chopped

½ cup brown sugar or sucanat

1 tsp. ground cinnamon

¼ cup butter, melted

Mix all ingredients together and set aside while you make batter

Batter

½ cup butter, melted

9 eggs

½ cup sugar

¼ cup coconut milk

¾ tsp. salt

¾ tsp. vanilla

¾ cup sifted coconut flour

¾ tsp. baking powder

Mix butter, eggs, sugar, coconut milk, salt, and vanilla. Combine coconut flour with baking powder and whisk into batter until there are no lumps. Pour batter into greased 8x8-inch or 11x7x2-inch pan. Sprinkle topping evenly over batter. Bake at 350 degrees F (175 C) or 35 minutes or until knife inserted into center comes out clean.

Reduced Sugar Coffee Cake

Reduce brown sugar in topping to ¼ cup. Reduce sugar in batter to ¼ cup, increase coconut milk to 1/3 cup, and add 2 teaspoons liquid or powdered stevia. If using liquid stevia, add it to the egg mixture. If using powdered stevia, combine it with the coconut flour before mixing it into the wet ingredients.

South Pacific Trading Company
Life is short. Drink it in.



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