

Cinnamon Coffee Cake (Gluten & Dairy Free)

Ingredients:

2/3 cup coconut oil
2 cups sugar
2 tsp vanilla
4 eggs
3 cups gluten free flour
1 & 1/2 tsp xanthan gum
2 tsp baking powder
1 tsp baking soda
1 tsp salt
2 cups coconut milk yogurt



Topping:

2 Tbsp cinnamon
1/2 cup chpd walnuts
3/4 cup sugar

Directions:

In mixer, cream oil and sugar until fluffy. Add vanilla & eggs and beat well. Combine flour, xanthan gum, baking powder, baking soda and salt. Add alternately with the yogurt. Beat just enough after each to keep batter smooth. Spoon 1/3 of batter into a greased 10 in tube pan. In a small bowl, combine cinnamon, nuts & sugar. Sprinkle 1/3 of topping over the batter in the pan. Repeat layers 2 times. Bake at 350, for 70 min or till cake tests done. Cool 10 minutes on a cooling rack, then remove from pan to wire rack to cool completely.