

Cinnamon Streusel Coffeecake

- 1** ½ cup Sugar, divided
- 2** ½ cup whole-wheat pastry flour, divided
- 3** tsp Orange Zest, divided
- 1** tsp Ground Cinnamon
- ¼** tsp Nutmeg
- ¼** cup Earth Balance
- 2** tbs. Earth Balance
- ½** cup Almond Milk (Unflavored)
- ½** cup Puree Orange
- ½** cup Puree Apple
- ½** tsp Vanilla Extract
- 1** tablespoon Baking Powder
- ¼** tsp Salt
- Powdered Sugar, to sprinkle after baking

Method

- 1. Preaheat:** Preheat oven to 375 degrees. Prepare 9x9 (or 8x8 in a pinch) baking dish (lightly oil or non stick baking)

- 2. Prepare Streusel Topping:** In a small bowl, 1/2 cup sugar, 1/3 cup flour, 1/2 teaspoons orange zest, 1/2 teaspoon cinnamon, nutmeg. Combine. Add 1/4 cup earth balance and set aside (this modification allows the margarine to come closer to room temperature and makes it easier to combine with the powder mixture later).

- 3. Batter Up!:** For batter, in a medium bowl, stir together remaining 2/3 cup sugar, "milk", orange puree, apple puree (or apple sauce), remaining 2 tablespoons margarine, remaining 1 1/2 teaspoons orange zest, and vanilla extract. Add remaining 2 cups of flour, baking powder, remaining 1/2 teaspoon cinnamon, and salt, and stir until smooth.

- 4. Layering in Baking Dish:** Spread 1/2 of the batter into the prepared dish. Sprinkle 1/2 of streusel mixture evenly over batter. Place spoonfuls of remaining batter over streusel filling, covering it completely, and sprinkle remaining streusel over the top.

- 5. Bake it!:** Bake for 30 minutes or until a toothpick (or a small, sharp knife) inserted in the center comes out clean. Let cool slightly (ever so slightly). sprinkle top of coffeecake with a littel powdered sugar, and cut into 9 pieces.

Servings/Yield

9 servings
9 pieces

Rating



Difficulty



Categories

30 Minute, Baked Goods, Vegan

NUTRITION FACTS	
Servings: 9	
Amount Per Serving	
Calories: 321	
Total Fat:	7.67g
Cholesterol:	--
Sodium:	288mg
Total Carbs:	60.08g
Dietary Fiber:	0.99g
Sugars:	31.08g
Protein:	3.07g