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HONEY-WALNUT COFFEE CAKE

Makes one 9-inch cake

We are the people who eat the tops of muffins first and who pick the streusel off a cake, because that sweet, caramelized crunch is our favorite texture. And a good coffee cake requires a thick layer of streusel on top. The crunch is an important contrast to the moist cake and sticky, sweet cinnamon filling. This delicious cake hits all of our marks and is the perfect complement to a simple cup of coffee.

FOR THE STREUSEL

3/4 cup almond flour
3/4 cup chopped walnuts
3 tablespoons coconut oil, melted
3 tablespoons maple syrup
1 teaspoon ground cinnamon
1/4 teaspoon Himalayan pink salt

FOR THE CAKE

1/3 cup coconut oil, melted
2/3 cup honey
4 large eggs
2 teaspoons vanilla extract
3 cups almond flour
1 teaspoon baking soda
1/2 teaspoon Himalayan pink salt

FOR THE FILLING

1 cup chopped walnuts
1/4 cup coconut oil, melted
1/2 cup honey
2 tablespoons ground cinnamon
Pinch of Himalayan pink salt

1. Preheat the oven to 350°F. Line a baking sheet with parchment paper for the streusel. Line an 8 × 8-inch pan with parchment paper, letting the paper hang over the sides for easy removal.

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2. MAKE THE STREUSEL: In a small bowl, whisk together the flour, walnuts, coconut oil, maple syrup, cinnamon, and salt until the mixture comes together. Crumble onto the baking sheet and bake for 10 minutes or until the streusel begins to crisp up. Remove and set aside, but keep the oven on at 350°F.
3. MAKE THE CAKE: In a large bowl, whisk together the coconut oil, honey, eggs, and vanilla until smooth. In a medium bowl, whisk together the flour, baking soda, and salt. A little at a time, add the dry ingredients to the wet, stirring to combine. Pour half of the batter into the prepared pan, smoothing it with a spatula.
4. MAKE THE FILLING: In a medium bowl, stir together the walnuts, coconut oil, honey, cinnamon, and salt and spoon over the batter, coating the surface as best you can. Pour on the second half of the batter, and then scatter the streusel over the top.
5. Bake for 25 minutes, then cover with foil and continue baking for another 20 minutes, or until the streusel is golden brown and the cake is puffed and firm. The toothpick test won't give you an accurate read on doneness as it will come out gooey because of the filling. Once the cake is cooled in the pan, lift it out with the parchment paper and slice into squares. To save for later, wrap in plastic and keep at room temperature for up to 3 days, but it's best the same day it's baked.



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