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Coffee Cake (gluten, dairy, egg free)

Yields 10 servings

Ingredients:

1 cup cane or palm sugar
1½ cups Namaste Perfect Flour Blend*
½ cup sorghum flour
½ teas sea salt
2 teas GF baking powder
1 teas baking soda
1½ cups coconut yogurt or almond yogurt (flavored yogurt can also be used)
6 tbsp grape seed oil or melted Spectrum Shortening (palm oil)
4 tbsp baby pear puree**
½ cup peeled, chopped ripe Bartlett, Bosc, or red pears (can also use diced canned pears, drained)**
Crumble Topping (see separate recipe)

*if using a different brand of GF all purpose flour blend that does not contain xanthan gum
- add 2 teas xanthan gum.

**can substitute with unsweetened apple sauce and diced tart apples.

Directions:

1. Preheat oven to 325°F. Lightly oil a 9-inch spring form pan.
2. Combine sugar, flour blend, sorghum flour, sea salt, baking powder and baking soda in a large bowl. Set aside.
3. Combine yogurt, vegetable oil and pear puree in a mixing bowl and beat until smooth. Add dry ingredients and beat until smooth. Fold in chopped fruit.
4. Spoon half the batter into prepared pan, smoothing to the edges to cover the bottom. Cover with half the Crumble Topping. Spoon the remaining batter over Crumble Topping and smooth to pan edges. Sprinkle remaining Crumble Topping over top.
5. Place pan in preheated oven and bake 50 to 55 minutes until cake tester comes out clean and center springs back when gently touched.
6. Cool 10 minutes in the pan. Remove the rim of the pan and cool cake completely on a wire rack.

Adapted from: Living Without Magazine, August – September 2012 issue.