**PALEO CINNAMON APPLE COFFEE CAKE**

**Ingredients:**

**​Apple filling:**

* 2 apples med/large, peeled and chopped into 1/4” pieces
* 1/4 cup water
* 1 tsp lemon juice
* 3 Tbsp coconut sugar
* 2 tsp cinnamon
* 2 tsp tapioca flour or arrowroot
* 1/8 tsp fine grain sea salt

**Crumble:**

* 3/4 cup blanched almond flour
* 1/4 cup coconut oil with butter flavoring solid
* 1/4 cup + 2 Tbsp coconut sugar
* 1 tsp cinnamon

**Cake:**

* 3 eggs room temp
* 1/4 cup applesauce unsweetened
* 2 Tbsp liquid or melted organic coconut oil
* 1 tsp vanilla extract
* 1/2 cup coconut sugar
* 2 cups blanched almond flour
* 1/4 cup tapioca flour or arrowroot
* 1/2 tsp baking soda
* 1/4 tsp sea salt
* 2 tsp cinnamon
* Apple filling see above

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**Directions:**

**Prepare the apple filling first:**

1. Combine the water, lemon juice and apples in a medium saucepan and bring to a boil over medium heat for about 10 minutes, apples should be partially softened.
2. In a separate bowl, combine the dry ingredients, coconut sugar, cinnamon, tapioca flour and sea salt, then stir into the apple mixture until dissolved and mixture thickens. Remove from heat and set aside to cool a bit.

**​Prepare crumble:**

1. Place all ingredients in a bowl and combine using a fork or pastry blender until a coarse crumbly mixture forms. Place in the fridge until ready to use.

**Prepare cake:**

1. Preheat your oven to 350 degrees and line muffin tin or an 8x8” square baking pan with parchment paper.
2. In a medium bowl, combine the almond flour, tapioca, baking soda, salt and spices, set aside.
3. In a separate large bowl, whisk together the eggs, applesauce, sugar, coconut oil, and vanilla until very smooth. Stir the dry ingredients into the wet using a spoon or spatula until well combined.
4. Transfer batter to the prepared muffin tin or cake pan scraping the sides of the bowl to get it all - the batter will be somewhat thick. Spread it out evenly in the pan, then layer the apple filling over it followed by all the crumble.
5. Bake in the preheated oven for 40 minutes or until center is set and a toothpick inserted near center comes out clean of batter.
6. Allow to cool on a wire rack about 20 mins.