

## Blueberry Coffee Cake (for New Year's Brunch) |



By Chef Amanda DeLaura

My mother used to make us *her* mother's coffee cake every holiday, especially for Christmas and New Years. The only problem is I don't and never did, like her coffee cake. It did not have enough streusel (that is the best part, after all), and it always left me needing another coffee to wash down the remaining morsels of dry cake. The worst part is that several members of my family couldn't even eat it because of their gluten sensitivities. I've tweaked my own version and added blueberries (which, in all seriousness, is in honor of my mother, whose favorite breakfast was blueberry pancakes). So for all you alternative eaters, this coffee cake is totally free of gluten, dairy, and conventional sugar. Happy New Years and bon appétit!

Makes 8 servings

Ingredients:

### BLUEBERRY BATTER

1/2 cup coconut oil, *softened*  
2/3 cup coconut sugar (or maple syrup)  
1 tsp vanilla extract  
3 medium eggs  
1/2 cup almond milk  
1 scant Tbsp lemon juice

1 3/4 cups gluten-free flour  
2 tsp baking powder  
1/2 tsp salt  
1 pint blueberries, *rinsed*

#### SPICED STREUSEL

6 Tbsp butter, *melted*  
2/3 cup coconut sugar  
2/3 cup walnuts, *chopped*  
2/3 cup quick oats  
1/2 tsp vanilla extract  
2 tsp cinnamon  
1/2 tsp allspice  
1/4 tsp nutmeg

#### Directions:

1. Preheat your oven to 375°F. Lightly grease a large cast iron skillet or a 9x13" casserole dish.
2. To make the batter, whisk together your almond milk and lemon juice in a small bowl. Separately combine your flour, baking powder, and salt in a small bowl and set aside.

3. To make the streusel, add your butter, coconut sugar, walnuts, oats, vanilla, cinnamon, allspice, and nutmeg in a medium bowl and combine with a fork. Set aside.
4. After your almond milk has sat for at least five minutes, separately whisk together your coconut oil, coconut sugar, and vanilla in a large bowl. Add the eggs one at a time, mixing after each addition. Be sure to whisk your mixture until it is fully combined and very smooth in nature. Working in three batches, alternatively add your flour mixture and soured almond milk, whisking well after each dry and wet addition. After mixing the last of milk, crush half of your blueberries into the batter and add the additional blueberries whole. Fold the blueberries into the batter with a rubber spatula.
5. Spread half of your batter into your prepared pan. Sprinkle half of the streusel over the batter and layer the remaining batter over the streusel (be sure to spread the batter evenly to the corners of the pan as needed). Sprinkle the remaining half of the streusel over the batter and bake at 375°F for 45 minutes. Reduce the oven temperature to 325°F and cook for an additional 25 minutes\*.
6. Once a toothpick inserted into the center of your cake comes out clean, remove the pan from your oven and let it cool on a wire rack for 30 minutes. Dust with powdered sugar, if desired for appearance, and serve warm or at room temperature.

\*NOTE: lowering your oven to 325°F will ensure the nuts in the streusel do not burn and become bitter in taste.