



COFFEE & PEAR COFFEE CAKE

45 minutes | serves 10-12 slices

INGREDIENTS

WALNUT STREUSEL TOPPING

- 1/3 cup | 50 gr. spelt flour
- 1/4 cup | 40 gr. jaggery
- 1/8 tsp fine himalayan salt
- 3 tbsp refined coconut oil
- 1/2 cup | 65 gr. walnuts

DRY INGREDIENTS

- 2 cups | 260 gr. spelt flour
- 1 tsp baking soda
- 1/2 tsp baking powder
- 1/4 tsp fine himalayan salt

WET INGREDIENTS

- 1/2 cup | 75 gr. jaggery
- 1/4 cup | 60 ml. maple syrup
- 2 flax eggs (mix 2 tbsp ground flax seeds and 6 tbsp water and allow to rest for 5 minutes)
- 1/4 cup | 60 ml. organic sunflower seed oil
- 1 tsp vanilla extract
- 1 tsp apple cider vinegar
- 1/2 cup | 125 ml. oat milk
- 2 tbsp instant coffee dissolved in 1/4 cup | 60 ml. hot water (or 60 ml. espresso)

1 pear

STEP BY STEP

Start by gathering, preparing and measuring all of the ingredients. This will improve your dynamic in the kitchen.

WALNUT STREUSEL TOPPING

1. In a bowl combine spelt flour, jaggery and salt.
2. Add the coconut oil, one tablespoon at a time, and work it in into the dry ingredients with your hands, until you can no longer feel bits and pieces of the oil and it all turns into a sand-like mixture.
3. Add the chopped walnuts and mix to combine.

COFFEE CAKE

1. Pre-heat the oven to 350°F / 180°C.
2. Line a rectangular cake pan (we used a brownie pan with 25 cm x 18 cm) with parchment paper.
3. Rinse the pear and discard the seeds and stem. Chop into cubes about 1,5 cm wide. Set aside.
4. In a large mixing bowl, sift or whisk together all of the dry ingredients.
5. In another bowl, whisk together all the wet ingredients.
6. Pour the wet mixture over the dry ingredients and fold in gently using a spatula or wooden spoon, making sure there are no lumps (but without overmixing the batter).
7. Pour the batter into the lined pan and shake the pan gently to even out the surface..
8. Scatter the pear cubes on top and cover with the walnut streusel topping.
9. Cover the pan with tin foil and place in the pre-heated oven for 20 minutes.
10. Discard the foil and bake for 15 minutes longer, or until a toothpick comes out clean.
11. Remove the pan from the oven and allow the cake to cool completely before taking it out of the pan.



EXPLORE THE BLOG TO FIND OTHER VEGAN RECIPES
WWW.COCOONCOOKS.COM

© Cocoon Cooks. All rights reserved.