



Ashley's Meal Prep Monday!



Maple Brown Sugar Vegan Coffee Cake

INGREDIENTS

1 cup almond milk
 1/2 cup melted vegan butter
 3/4 cup maple syrup
 2 TSP vanilla
 1 1/2 TSP baking powder
 1 TSP baking soda
 2 1/2 cups regular or gluten free all purpose flour



Filling
 4 TSP cinnamon
 1/2 cup brown sugar

Streusel
 5 TBSP melted vegan butter
 1/4 cup brown sugar
 1 cup flour
 1 TSP cinnamon

Frosting
 1 cup powdered sugar
 1 TBSP almond milk
 1 TSP vanilla



Preheat oven to 375. In a small bowl, prepare streusel topping by adding all ingredients together and mixing until a crumble forms. Set aside.

Mix almond milk, melted butter, maple syrup, vanilla, baking powder and baking soda. Add the flour and mix until combined. Do not over mix.

Pour half of the batter into a greased 8 or 9 inch cake pan. Sprinkle filling over the batter. Then, evenly and carefully spread the remaining batter over the cinnamon and sugar. Evenly sprinkly the streusel topping over the cake and cover with foil.

Bake for 30 minutes, then, remove the foil and bake for another 20-30 minutes (depends on the size of your pan) until you can stick a toothpick down the center and it comes out clean. While the cake is baking, whisk together frosting. Once out of the oven, drizzle over the top of the cake and enjoy!

Recipe: peanutbutterandjilly.com

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