

Vegan Coffee Cake

SERVINGS
12

PREP TIME
10 MIN

COOK TIME
30 MIN

TOTAL TIME
40 MIN

A classic cinnamon coffee cake turned vegan - rich, moist crumb, sweet brown sugar cinnamon topping, and just enough crunch on top. Simple to make and impossible to resist.



ORGANIZING
a Plant Based Life.com

Ingredients

Directions

1

- 2 tbsp Ground Flaxseed
- 6 tbsp Water

- Preheat oven to 350°.
- PREPARE FLAX EGG**
- Combine flaxseed and water, stirring well. Set aside for 5 minutes to thicken - it should look gel-like when ready.

2

- ½ Cup Packed Brown Sugar
- ¼ Cup Granulated Sugar
- 1 tsp Cinnamon

- ASSEMBLE CINNAMON TOPPING MIXTURE - Bowl #1**
- Mix sugars and cinnamon together until fully combined, then set aside.

3

- 2 Cups Flour
- 1 tsp Baking Soda
- 1 tsp Baking Powder
- ½ tsp Salt

- MIX DRY INGREDIENTS - Bowl #2**
- Mix dry ingredients together until fully combined. Set aside.

4

- 1 Cup Softened Vegan Butter
- 1 Cup Granulated Sugar
- 1 tsp Vanilla
- 1 Pkg Vegan Sour Cream, about 8-9 oz

- MIX WET INGREDIENTS - Bowl #3**
- Cream butter and sugar together until light and fluffy.
- Stir the thickened flax egg, then add it to the butter mixture.
- Add vanilla and mix together until fully incorporated.
- Fold in sour cream.
- Add dry ingredients from Bowl #2 and a sprinkle of the cinnamon topping from Bowl #1, stirring just until combined.

5

- Cooking Spray

- ASSEMBLE CAKE**
- Spray a 13x9 pan with cooking spray.
- Pour the batter into the pan.
- Sprinkle the remaining topping over the batter.

6

- BAKE**
- Bake for approximately 30-35 minutes, until a toothpick inserted in the center comes out clean.
- Allow to cool slightly before serving - this cake is delicious served warm.