

**CINNAMON WALNUT COFFEE CAKE**

Here’s a variation of a recipe from *La Dolce Vegan.*

**Ingredients:**

Topping:

* ½ cup brown sugar
* 1 tsp. ground cinnamon
* 2 Tbs. vegan margarine
* ½ cup walnuts chopped

Cake:

* ¾ cup whole wheat flour
* ¾ cup white flour
* ½ cup brown sugar
* 1 tsp. baking powder
* ½ tsp. baking soda
* ½ tsp. sea salt
* ¾ cup soft tofu
* 1/3 cup grapeseed or organic canola oil
* ½ cup almond milk
* 1 tsp. vanilla extract

**Method:**

1. Preheat oven to 350 degrees F (175 degrees C).
2. Lightly oil an 8x8 inch baking pan and set aside.
3. In a small bowl, stir together topping ingredients and set aside.
4. In a medium bowl, whisk together flour, sugar, baking powder, baking soda, and sea salt.
5. In a blender or Nutribullet combine tofu, oil milk and vanilla.
6. Combine wet ingredients with flour mixture.
7. Pour evenly into the baking pan the sprinkle topping evenly over the top.
8. Bake for 30-35 minutes. Test with a toothpick to ensure it is cooked through.
9. Enjoy!