

Christmas Coffee Cake

PREP TIME: 40 minutes

TOTAL TIME: 1 hour 15 minutes

Servings: 16 Slices



Ingredients

Cake

1 1/2 + 1/6 cup whole wheat flour

1 tsp baking soda

1/4 tsp baking powder

3/4 tsp salt

3/4 tsp nutmeg

1 1/2 tsp cinnamon

1 1/3 cup cane sugar

1/3 cup coconut oil, melted and cooled to room temperature

1 cup cooked carrot puree (pureed pumpkin, butternut squash, or sweet potato would also work)

2 eggs

1/3 cup water

1/2 tsp vanilla

1/2 cup unsweetened coconut flakes

1/2 cup mini chocolate chips

1/2 cup walnuts, chopped (or nut of your choice)

Topping

Dusting of powdered sugar

1. Preheat oven to 350 degrees. Line a 9" x 13" baking pan with parchment paper and lightly grease the bottom and sides of the pan with coconut oil then set aside. Wash, peel, and chop carrots then place in a steaming basket set in a pan with water over medium heat and steam carrots until tender, about 12-15 minutes. Remove carrots from the steaming basket and place in a food processor or blender and process on high until smooth then set aside.

2. In a large mixing bowl combine the dry ingredients: flour, baking soda, baking powder, salt, nutmeg, and cinnamon and stir to combine. In a separate bowl combine the wet ingredients: cane sugar, melted coconut oil, carrot puree, eggs, water, and vanilla and whisk until combined. Add the wet ingredients to the dry ingredients and mix until evenly combined, avoid over mixing. Stir in the coconut flakes, chocolate chips, and walnuts.

3. Pour batter into prepared pan and bake in preheated oven for 35-40 minutes or until a toothpick comes out clean. Allow cake to cool for about 15 minutes then sprinkle the top with powdered sugar and cut into desired shape. Serve cake warm or room temperature. Store leftovers in an air tight container at room temperature for up to 3 days.