



Pumpkin Coffee Cake

9 servings

1 hour

Ingredients

1/4 cup Coconut Oil
 2 tbsps Pumpkin Pie Spice (divided)
 1 cup Coconut Sugar (divided)
 2 Egg
 1/2 cup Plain Greek Yogurt
 1/2 cup Pureed Pumpkin
 1 tsp Vanilla Extract
 1 cup All Purpose Gluten-Free Flour
 2 tps Baking Powder
 1/8 tsp Sea Salt

Directions

- 1 Preheat the oven to 350°F (175°C) and line a baking pan with parchment paper.
- 2 In a small bowl, add the coconut oil, half of the pumpkin pie spice, and 1/3 of the coconut sugar. Use your hands to mix it together until crumbly pieces form. Set aside.
- 3 In a mixing bowl, whisk the eggs and the remaining coconut sugar for one to two minutes or until well combined and smooth. Add the yogurt, puréed pumpkin, and vanilla and mix again until smooth.
- 4 Add the flour, baking powder, the remaining pumpkin pie spice, and salt. Mix until well combined and smooth.
- 5 Add the batter into the pan and smooth it out into an even layer. Spread the pumpkin pie spice crumble all over. Bake for 35 to 37 minutes or until a toothpick comes out with a couple of crumbs on it.
- 6 Let it cool for 10 to 15 minutes before cutting into squares. Enjoy!

Notes

Leftovers: Store in an airtight container on the counter for up to three days. Refrigerate for up to one week.

Serving Size: An 8 x 8-inch (20 x 20 cm) baking pan was used to make nine servings. One serving is one square piece.

Gluten-Free Flour: This recipe was tested using Bob's Red Mill 1:1 Gluten-Free Baking Flour. If using another type of flour, please note that results may vary.