



## Vegan Grain-Free Blueberry Crumb Cake

This delicious crumb cake is both vegan and grain-free!

### Blueberry Cake

- 3/4 cup (180g) non-dairy yogurt
- 1/2 cup (125g) almond butter or tahini
- 1/2 cup (160g) maple syrup
- 1 tsp vanilla extract
- 1/3 cup (40g) Let's Do Organic® Coconut Flour
- 1/3 cup (40g) Let's Do Organic® Tapioca Starch
- 2 tsp baking powder
- 1/4 tsp salt
- 1 cup blueberries (fresh or frozen)

### Crumble

- 1/4 cup (50g) coconut oil
- 1/4 cup (35g) coconut sugar
- 2 tbsp (15g) Let's Do Organic® Coconut Flour
- 1 tsp cinnamon
- 1/4 cup (30g) chopped walnuts

### Instructions:

1. Preheat the oven to 350F.
2. Whisk together yogurt, nut butter, maple syrup, and vanilla.
3. Add dry ingredients and mix to combine. Gently fold in the berries.
4. Spread into a greased or lined baking dish (mine was 9×6”).
5. In a small bowl combine all the crumble ingredients. Mix with a fork until clumpy. Sprinkle evenly over the top of the cake batter and press in gently.
6. Bake for 38-40 minutes (the center should feel firm to the touch when it's done).
7. Remove from the oven, cool for at least 30 minutes before slicing.