

Gluten Free Coffee Cake



Dry Cake Ingredients:

- 1 New Hat Baking Yellow Cake Mix
- $\frac{3}{4}$ Cup Organic Cane Sugar (Packet Included in Mix)
- $\frac{1}{2}$ Teaspoon Ground Cinnamon (Not in mix, must be added)

Wet Cake Ingredients (At Room Temperature):

- 6 Tablespoons Butter (This replaces the oil on cake mix instructions)
- $\frac{3}{4}$ Cup Buttermilk
- 2 Large Eggs
- 1 Teaspoon Vanilla Extract
- $\frac{1}{4}$ Teaspoon Almond Extract

Streusel Filling:

- $\frac{1}{4}$ Cup Granulated Sugar
- 3 Packed Tablespoons Brown Sugar
- 2 Teaspoons Vanilla Extract
- $\frac{1}{2}$ Teaspoon Ground Cinnamon
- Mix all ingredients together

Cinnamon-Sugar Topping:

- 2 Teaspoons Ground Cinnamon
- 4 Teaspoons Granulated Sugar
- Mix all ingredients together

Directions:

- 👉 Grease an 8" x 11.5" x 2" baking pan with butter, hard coconut oil, or butter substitute and preheat oven to 350°F.
- 👉 Make streusel filling and Cinnamon Sugar topping in separate small bowls and set aside.
- 👉 Sift the Yellow Cake Mix flour packet into a medium-sized bowl and whisk in $\frac{1}{2}$ Teaspoon of ground cinnamon to thoroughly incorporate.
- 👉 Put the buttermilk and vanilla in a measuring cup and set aside.
- 👉 Cream the butter, sugar, and vanilla together in a mixer until fluffy. About 5 minutes. Then gently blend in the eggs.
- 👉 Alternate adding the dry mix and the buttermilk to the mixer, beginning and ending with the dry mix. Each addition should blend, but be careful not to overmix your batter.
- 👉 Pour $\frac{1}{2}$ of the batter into prepared baking dish. With fingers, sprinkle streusel filling evenly all over batter. Pour the rest of the batter evenly over streusel filling. Tap down baking dish lightly to evenly distribute batter. Don't worry if some streusel filling shows. It makes groovy patterns, that's all!
- 👉 Bake 22-25 minutes or until an inserted toothpick comes out clean. Set on wire rack to cool for about 10 minutes. While still warm, sprinkle the Cinnamon Sugar Topping evenly over cake. Cool completely before cutting into squares.
- 👉 Refrigerate any uneaten cake (if you have any left :). Layer between wax paper and freeze within 2 days.

Note: If you find this recipe too sweet, take out $\frac{1}{4}$ cup sugar from the sugar packet included in cake mix and use that to make your streusel. Follow all other recipe instructions the same way.