

# Coffee Cake

Serves 6-8

## Ingredients:

- 1 1/2 cups all-purpose flour (or gluten-free flour blend)
- 3/4 cup sugar
- 2 1/2 teaspoons baking powder
- 3/4 teaspoon salt
- 1/4 cup extra light olive oil
- 3/4 cup milk
- 1 egg
- 2 teaspoons vanilla extract
- 1/2 teaspoon almond extract

For the topping:

- 1/2 cup packed brown sugar
- 1/4 cup all-purpose flour
- 1/2 teaspoon ground cinnamon
- 3 Tablespoons cold unsalted butter

## Instructions:

1. Preheat oven to 375 degrees. Grease a round 9-inch cake pan with butter.
2. In a large mixing bowl, combine the flour, sugar, baking powder and salt. Mix to combine. Add the oil, milk, egg and extracts. Mix again. Pour batter into greased pan.
3. In a mini food processor, mix the topping ingredients until mixture has the texture of cornmeal. Sprinkle topping over batter.
4. Bake for 25-30 minutes or until a toothpick inserted into the center of the cake comes out clean. Cool for at least 10 minutes. Cut into wedges and serve!