

Walnut and Cinnamon Vegan Coffee Cake

Ingredients

For the cake

- 1 ¼ cup vegan milk
- 1 tbsp. apple cider vinegar
- 2 ½ cups all-purpose flour
- 1 cup brown sugar
- ½ cup white sugar
- 2 tsp. baking soda
- 2 tsp. baking powder
- 1 tsp. cinnamon
- Pinch of salt
- ½ cup vegan butter, room temperature
- 1 tsp. vanilla

For the Walnut Topping

- 1 cup walnut pieces
- ½ cup brown sugar
- 3 tbsp. melted vegan butter
- 1 tsp. cinnamon

Steps

1. Preheat the oven to 350°F (175°C), and grease an 8x11inch glass baking dish. Add the apple cider vinegar to the vegan milk, and set aside to allow to curdle for at least 5 minutes.

2. In a large mixing bowl, combine the dry cake ingredients (flour, brown sugar, white sugar, baking powder, baking soda, salt and cinnamon). Whisk until even. Next add the vegan butter, in chunks, using a fork or your hands to break it up into a sand-like texture. Finally add the vanilla to the curdled vegan milk, and combine the wet ingredients into the dry, stirring until there are no more large chunks. Pour the batter into the pre-greased pan.

3. Combine the brown sugar, vegan butter, cinnamon and nuts for the topping, stirring so all the nuts are coated in the brown sugar and butter. Lay them evenly across the top of the cake batter. Bake for about an hour, until a toothpick inserted into the center comes out clean. Allow to cool fully before cutting.

