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GLUTEN FREE/DAIRY FREE/EGG FREE COFFEE CAKE

Topping:

1 ¼ cup gluten free flour
½ cup brown sugar
2 tsp. cinnamon
1 tsp. nutmeg
½ cup oil

Cake:

¾ cup nondairy milk
1 tsp. cider vinegar
½ cup sugar
½ cup oil
1 tsp. vanilla
1 ½ cup gluten free flour
2 tsp. baking powder
1 tsp. salt

Heat oven to 375°. Mix together milk and vinegar, set aside to allow to curdle. For the topping, mix together gluten free flour, brown sugar, cinnamon and nutmeg. Drizzle in the oil. Mix with hands until crumbly. For the cake, mix milk mixture, sugar, oil and vanilla. Sift in the gluten free flour, baking powder and salt. Mix into wet mixture until smooth. Pour into 8 inch square pan (or lined muffin tin) evenly, sprinkle crumb topping. Bake 30 – 40 minutes.