



Grain-Free Raspberry Streusel Coffee Cake

Gluten-Free, Grain-Free, Nut-Free option

Ingredients

Cake

- 1 ½ sticks (12 Tablespoons) unsalted butter, softened
- 1 ½ cups cane sugar or 2 cups coconut sugar*
- 4 large eggs
- ½ Tablespoon vanilla extract
- 1 ¼ cups [Otto's Naturals - Cassava Flour](#)
- ½ Tablespoon [Otto's Naturals Grain-Free Baking Powder](#)
- ⅛ teaspoon salt

Jam Layer

- 15 ounces raspberry jam (or flavor of your choice)

Streusel/Crumb

- ¾ cup [Otto's Naturals - Cassava Flour](#)
- ⅓ cup cane sugar or ½ cup coconut sugar*
- 1 stick (8 Tablespoons) butter, melted
- ½ cup almonds, sliced (optional for nut-free)

Instructions

Cake

1. Preheat the oven to 350°F.
2. Line a 9x13-inch baking sheet with parchment paper.
3. Cream butter and sugar with an electric mixer. Add eggs and vanilla extract and continue to beat on medium speed until the batter is smooth and creamy.

4. Add cassava flour, baking powder, and salt and beat until all of the ingredients have been well combined. The batter should be thick and creamy. Pour the batter onto the baking sheet and spread it evenly. Spread your favorite preserve on top of the batter. Set aside.

Crumb/Streusel

1. Combine flour, sugar, and melted butter. Use a hand mixer to combine until the dough turns into crumbs
2. Layer the sweet crumb topping over the jam spread and top with sliced almonds.
3. Bake in the preheated oven for 25-30 minutes.
4. Insert a toothpick to make sure the cake has fully baked.

*If using coconut sugar, we strongly recommend using the amount suggested and not reducing it. Coconut sugar is less dense than regular sugar, so while you will use more volume, the weight is actually the same using the given measurements. Using less volume will result in a very dry cake, as the sugar adds much of the moisture for this particular recipe.