



Coconut Coffee Cake

Makes: 12 servings

Prep Time: 15 minutes Bake Time: 90 minutes

Total Time: 1 hour 45 minutes

- 1 & 2/3 cups granulated sugar
- 2/3 cup canola or avocado oil
- 14-ounce can coconut milk, well shaken or stirred
- 1/2 cup soy or almond milk
- 2 tsp pure vanilla extract
- 3 cups all-purpose flour
- 2 tsp baking powder
- 1 tsp baking soda
- 1 tsp Kosher salt
- 1 & 1/2 cups shredded unsweetened coconut

Crumble:

- 1 cup brown sugar
- 4 tbsp all-purpose flour
- 4 tbsp unsalted butter, melted
- 4 tsp cinnamon

- Confectioner's sugar, optional, for sprinkling

Preheat the oven to 350°F. Lightly grease with oil or baking spray a 9"-diameter springform pan or Bundt pan.

In a large mixing bowl, combine the sugar, oil, coconut milk, soy or almond milk, and vanilla. Stir to combine. (See Chef's Notes below)

Sift the flour, baking powder, baking soda, and salt together in a medium bowl. Stir the flour mixture into the wet ingredients in batches, mixing well after each addition. Fold in the coconut.

Crumble: Mix all ingredients together in a small bowl.

Pour half of the batter into the prepared pan. Sprinkle $\frac{1}{3}$ of the crumble over the batter. Add remaining batter, and then sprinkle the remaining crumble over the top. (See Chef's Notes below)

Bake for 1 hour and 30 minutes (bake for 1 hour if using a Bundt pan) or until a toothpick or skewer inserted through the cake comes out clean. Remove from oven and let cool for 15 minutes. If using a spring-form pan, gently unlatch the pan, and remove the cake. Place it on a rack to finish cooling. If you are using a Bundt pan, wait a full 30 minutes before removing from the pan. Place a wire cooling rack over the pan, gently flip over, and release the cake from the pan to cool completely.

Once cooled, sift a sprinkling of confectioners' sugar over the top, if you are using it.

Chef's Notes:

You can use a stand mixer if you'd like. I typically use one, but if you'd prefer less cleanup, mix as directed above.

Do not worry if there are chunks of coconut milk solids in the batter. They will dissolve as the cake bakes. You could always whisk the coconut milk prior to adding to the rest of the ingredients if the chunks bother you.

I switched from using a Bundt pan to a spring-form because I had difficulty getting the cake to release from the Bundt pan. The crumble tends to stick to the pan. If you use a Bundt pan, make sure it's well-oiled or sprayed, and try to keep the crumble away from the edges of the pan.