



Kefir Coffee Cake

Ingredients:

- 2 ¼ cups all-purpose flour
- ½ teaspoon sea salt
- 2 teaspoons cinnamon (DIVIDED)
- 1 cup packed dark brown sugar
- ¾ cup granulated sugar
- ¾ cup avocado oil
- 1 cup raw chopped walnuts or pecans
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 egg, beaten
- 1 cup plain kefir, shake well before measuring

Instructions:

Preheat the oven to 350 degrees. Grease a 9 x 12 x 2-inch cake pan.

In a large bowl, combine the flour, salt, 1 teaspoon cinnamon, brown sugar, white sugar, and oil. Remove three-quarters of a cup of this mixture and put it in the small bowl. Into this smaller bowl, also add the nuts and remaining teaspoon of cinnamon. Set aside for the topping

To the remaining mixture in the large bowl, add the baking powder, baking soda, egg, and kefir to the flour mixture and stir everything together. It's OK if you have a few small lumps. Pour this mixture into the greased pan.

Sprinkle the nut mixture from the smaller bowl evenly over the top of the batter. I kind of pressed down lightly on the topping so it wouldn't immediately crumble off while eating.

Bake for 40 minutes or until a knife inserted into the middle of the cake comes out dry and free of wet batter.

Cool on a rack for an hour-the cover tightly with foil or saran. You can also freeze this cake for up to a month. Enjoy!!