

Vegan Cinnamon Coffee Cake

Prepare the Topping:

- 1 cup brown sugar (if packed, use $\frac{3}{4}$ cup)
- 3 Tablespoons cinnamon

Mix in a small bowl. Set aside for later.



Prepare the Batter:

<ul style="list-style-type: none">• 2 1/2 cups soy yogurt or soy milk• 2 teaspoons apple cider vinegar	Combine in a bowl. Set aside.
<ul style="list-style-type: none">• 1/2 cup applesauce• 1/2 cup canola oil• 1 cup sugar (organic sugar is vegan)• 2 teaspoons vanilla	Blend in the large bowl to the mixer. (Always keep canola oil in the fridge. Left on the counter, it will not stay fresh.)
<ul style="list-style-type: none">• 2 1/2 cups white whole wheat flour• 1 Tablespoon egg replacer powder• 1 Tablespoon cinnamon• 2 1/2 teaspoons baking powder• 1 teaspoon baking soda	Mix dry ingredients together in a separate bowl. Add to applesauce/oil/sugar mixture alternately with the yogurt or soy milk mixture. Mix for 2 minutes with beaters.

Spray oil (or wipe with paper towel and a Tablespoon of Earth Balance margarine) on bottom and sides of a baking dish around 10" x 7" or 8" x 8", preferably something you will then later be able to put a lid on to store. Or, this will make 24 full-sized muffins.

- Spread 1/3 of batter evenly across bottom of dish.
- Sprinkle 2/3 of topping across the top of the batter.
- Add the remaining batter evenly across the topping, being careful not to upset the layer of topping beneath it.
- Sprinkle with the remaining topping.

Bake for about 45 minutes at 350° F or until a toothpick inserted into the center of the cake comes out clean. If making muffins, bake for 20 minutes.

[For more vegan recipes, see \[www.truthaboutnursing.org/vegan\]\(http://www.truthaboutnursing.org/vegan\)](http://www.truthaboutnursing.org/vegan)