

Camel Milk Recipes: Cinnamon Coconut Coffee Cake



Nothing goes better with a good cup of joe or tea than a slice of homemade cake, especially coffee cake with a crumbly and sweet streusel topping.

While this recipe tastes like a sinful dessert, it's actually packed with nutrients. The eggs and camel milk in the cake are high in protein, healthy fats, vitamins, and minerals. The coconut flour is a great source of tummy-filling fiber, as are the coconut flakes on top.

Cinnamon adds great flavor and helps balance your blood sugar. Enjoy a generous slice of this cake along with your morning coffee and live out your guilt-free day.

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Cinnamon Coffee Cake Recipe



Serves 9



Prep 15 mins



Cook 40 mins

Ingredients

Cake:

- 1/3 cup coconut oil, softened
- 1/3 cup honey
- 5 eggs
- 1/3 cup camel milk
- 1/2 cup coconut flour
- 1 teaspoon ground cinnamon
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt

Topping:

- 1 cup unsweetened shredded coconut flakes
- 2 teaspoons ground cinnamon
- 1 tablespoon honey
- 1 egg white

Instructions

Cake:

1. Preheat oven to 350° and grease an 8×8 glass baking dish.
2. In a mixing bowl, mix coconut oil and honey.
3. Mix in eggs and camel milk.
4. Add coconut flour and stir until combined.
5. Mix in cinnamon, baking soda, and salt.
6. Transfer to prepared baking dish.

Topping:

1. In a small bowl, combine all topping ingredients and mix with fork.
2. Crumble evenly over the cake batter.
3. Bake cake for 35-40 minutes. You'll know the cake is done baking when it springs back a little when you lightly touch it. If the topping starts to get overly browned before the cake is done, cover it with a piece of aluminum foil.

Courses Dessert