

Sourdough Apple Coffee Cake

with Streusel & Maple Icing

Serves: 6 | Prep: 25 min | Cook: 35 min | Total: 1 hour

INGREDIENTS:

• 1/2 cup sourdough starter discard (unfed)
• 1/4 cup unsweetened applesauce
• 1/4 cup maple syrup (or honey)
• 1/4 cup melted butter or coconut oil
• 1 large egg
• 1/2 teaspoon vanilla extract
• 3/4 cup all-purpose flour
• 1 teaspoon baking powder
• 1/2 teaspoon baking soda
• 1 teaspoon ground cinnamon
• 1/4 teaspoon ground nutmeg
• 1/4 teaspoon salt
• 1 small apple, peeled, cored, and diced

CRUMB TOPPING:

• 1/4 cup almond flour
• 1/4 cup rolled oats
• 2 tablespoons coconut sugar or maple sugar
• 2 tablespoons cold butter, cut into small cubes
• 1/2 teaspoon ground cinnamon
• 2 tablespoons slivered almonds

ICING DRIZZLE:

• 2 tablespoons cream cheese, softened
• 1-2 tablespoons maple syrup (to taste)
• 1-2 teaspoons milk (to thin as needed)

INSTRUCTIONS:

1. Preheat oven to 350°F. Grease 6-inch round cake pan.
2. Mix wet ingredients: sourdough discard, applesauce, maple syrup, butter, egg, and vanilla.
3. Mix dry ingredients in separate bowl.
4. Combine wet and dry ingredients. Fold in diced apple.
5. Make crumb topping: combine dry ingredients, cut in butter until coarse crumbs form.
6. Pour batter into pan. Top with crumb mixture.
7. Bake 30-35 minutes until toothpick comes out clean.
8. Make icing: whisk cream cheese and maple syrup.
9. Cool 10 minutes, then drizzle with icing and serve.