

## Cinnamon Crumb Coffee Cake



**Prep Time:** 30 minutes

**Cook Time:** 40 minutes

### Ingredients:

3/4 Cup whole wheat pastry flour

3/4 Cup soy flour

1/2 Cup whole wheat flour

1 Teaspoon baking powder

1 Teaspoon baking soda

1/2 Teaspoon salt

2 large eggs

1 Teaspoon vanilla extract

1 Cup sour cream

1 1/4 Cups unsalted butter, 1/2 cup for cake and 3/4 cup cold cut into small pieces for topping

2 Cups granular sugar substitute (sucralose), divided

1/2 Cup instant whole oats

1 1/2 Cups chopped pecans

2 Teaspoons cinnamon

### Directions:

1. Preheat oven to 350°F. Grease a 9x13 inch baking pan and set aside.

2. For cake: In a medium bowl, whisk together pastry flour, soy flour, whole-wheat flour, baking powder, baking soda and salt. In a large liquid measuring cup whisk eggs, vanilla and sour cream until well combined.

3. In a large bowl, with an electric mixer on medium speed, beat 1/2 cup butter and 1 cup sugar substitute until smooth and fluffy, about 4 minutes. Alternately add the flour mixture and egg mixture to the butter, beginning and ending with the flour mixture.

4. For topping: In a blender, pulse oats, 1 cup sugar substitute, pecans, 3/4 cup butter and cinnamon until texture resembles a coarse meal.

5. To assemble cake: Spread two-thirds of the batter into the prepared pan. Sprinkle half the topping over batter and lightly swirl with a knife to create pockets of topping within the batter.

6. Spoon remaining batter over topping, and sprinkle evenly with remaining topping. Bake until a knife

inserted in the center comes out clean, about 40 minutes. Cool cake in pan set over a wire rack. Serve warm or at room temperature. Makes 12 servings.

### Nutrition Facts

Makes 12 servings

Amount per serving:

<b>Calories</b>	397.5
<b>Net Carbs</b>	16.6
<b>Dietary Fiber</b>	4
<b>Total Fat</b>	33.5
<b>Protein</b>	6.5