

# Cranberry Coconut Crumb Cake

This is a moist cake with a cream cheese filling and cranberry coconut topping. The holidays are such busy times, that I like to make something simple a day or two before that can be pulled out as a dessert, afternoon snack or quick breakfast as needed.

## **Ingredients:**

- 2 cups plus 2 Tbsp. whole wheat pastry flour
- 2/3 cup coconut sap sugar or muscovado sugar
- ½ tsp. baking powder
- 1 package (8 oz) cream cheese (divided)
- 2 eggs
- ¾ cup milk (can use almond or coconut milk)
- 2 Tbsp. melted coconut oil
- 1 tsp. vanilla extract
- ½ cup coconut flakes, unsweetened
- 1 cup whole-berry cranberry sauce (see recipe above)

## **Topping:**

- 6 Tbsp. whole wheat pastry flour
- 2 Tbsp. coconut sap sugar or muscovado sugar
- 2 Tbsp. butter (cold)

## **Directions:**

1. In a large bowl combine flour, sugar, baking powder and baking soda. Cut in 3 oz. of cream cheese until mixture resembles fine crumbs.
2. In another bowl, whisk 1 egg, milk and oil. Stir into crumb mixture until moistened.
3. Spread batter into a greased and floured 9 inch pan (regular or spring-form); Set aside.
4. In another bowl beat the remaining cream cheese with vanilla and remaining egg. Carefully spread over batter. Sprinkle with coconut. Dollop with cranberry sauce.
5. In a small bowl, combine flour and sugar, cut in butter until crumbly. Sprinkle over the top.
6. Bake at 350 for 50-60 minutes or until golden brown. Cool on a wire rack for 15 minutes.
7. Carefully run a knife around edge of pan to loosen. Cool completely. Store in the refrigerator. Yield 12 servings.