



# APPLE CINNAMON CRUMB CAKE

By Dr. Cindy Tanzar  
(Maintenance/Special Occasions)

This delicious Apple Cinnamon Crumb Cake is a warm and comforting treat perfect for special occasions or maintenance days. With its tender grain-free cake base and sweet, nutty apple streusel topping, it offers all the indulgence of a traditional coffee cake without the added sugar or gluten.

Makes 9 servings (based on an 8x8-inch pan; 1 piece per serving).



## INGREDIENTS

### For the Cake

6 Tbsp Kerry Gold butter, softened  
1/3 cup Swerve  
2 pastured eggs  
1 tsp pure vanilla extract  
1 tsp ground cinnamon  
pinch of salt  
1 cup almond flour  
1/3 cup coconut flour



2 tsp baking powder  
1/4 tsp xanthan gum  
1/2 cup unsweetened almond milk

#### For the Streusel

3 Tbsp Kerry Gold butter  
2 cups Granny Smith apples, peeled and chopped into 1/2-inch pieces  
1/4 cup Swerve  
1 tsp ground cinnamon  
3/4 cup almond flour  
1/2 cup walnuts, chopped  
pinch of salt

## **INSTRUCTIONS**

#### For the Cake

Cream butter and Swerve together until smooth and fluffy. Add eggs one at a time, beating well after each egg. Add vanilla and mix.

Combine almond flour, coconut flour, cinnamon, baking powder, xanthan gum and salt in a medium bowl and mix; then add to wet ingredients and mix until just blended. Spread into a greased 8x8 baking pan or 9-inch pie plate.

#### For the Streusel

Melt butter in a skillet. Add apples, cinnamon and Swerve, cooking and stirring for 2 minutes. Remove from heat and add the almond flour, salt and walnuts – stirring until a crumbly dough forms. Spoon topping over cake batter evenly.

Bake cake at 375°F for 35 minutes. If topping browns too much, cover with foil after 25 minutes.