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# Cinnamon Kefir Coffee Cake

Prep time: 20 minutes

Servings: 12

As you may know, we are all about taking classic recipes and finding ways to make them lactose free. This coffee cake recipe came just in time to have some friends and family over for brunch, gluten and lactose allergies in tow. With this coffee cake, we traded conventional milk for our thick and creamy lactose free kefir. The result? A moist, cinnamon-y, gluten and lactose free coffee cake that tastes out of this world. Be sure to try this one out, it is definitely a recipe for the books!

Green Valley Creamery

## Ingredients

### For the Cake:

¾ cup Green Valley Creamery Lactose Free Plain Kefir

1 half a block of butter

¾ cup sugar

1 tsp vanilla

1 egg

2 tsp baking powder

2 cups gluten free flour

### For the Filling:

3 tablespoons butter

1 tablespoons cinnamon

½ cup gluten free flour

½ cup packed brown sugar

### For the Topping:

5 tablespoons butter, softened

¾ cup gluten free flour

½ cup packed brown sugar

1 tablespoon cinnamon

## Instructions

### For the Cake:

1. Preheat the oven to 350F.
2. With the mixer on low, add butter and sugar, followed by vanilla and one egg.
3. In a separate bowl, combine flour, baking powder, and salt. Add half of this mixture to the mixer along with the milk. Once combined, add the other half of the dry ingredient mixture to the mixer.

### For the Filling:

In a bowl, stir together softened butter, flour, sugar, and cinnamon until combined.

### For the Topping:

In a separate bowl, combine softened butter, flour, brown sugar, and stir with a fork until a coarse crumble is formed.

### To Finish:

1. In a greased 9x9 baking pan, pour in half of the coffee cake batter, spread to all four corners.
2. Add the filling on top, then cover with remainder of batter.
3. Sprinkle crumble topping, and place in oven for 45 minutes, or until golden brown.
4. Set on wire rack and allow to cool.