



Cinnamon Crust Coffee Cake

What You Need

For the Cake

- * 2 1/2 Cups sugar substitute (I use Splenda)
- * 1 Tbsp. granulated sugar
- 4 Cups all purpose flour

- 1 1/2 Tbsp. baking powder
- 1 tsp. Salt
- 1 tsp. Nutmeg
- 2 Eggs
- 2 3/4 Cups milk (I use Lactaid, Lactose free milk)
- 1/4 Cup unsweetened apple sauce
- 2/3 Cup canola oil (+ 1 Tbsp. separated, or non-stick cooking spray)
- 9 x 13 Glass baking dish (or metal)
- 1 cookie sheet
- Lg. bowl
- Med. bowl
- Small bowl
- Whisk
- Wood skewer

What You Need For the Crust

- 3 Tbsp. ground cinnamon
- 2/3 Cup sugar substitute (Splenda)*
- 1 tsp. Granulated sugar (adding the sugar helps it blend well, Splenda is very light)
- Small bowl

Before You Start

Preheat the oven to 350 °, using 1 Tbsp. of oil, oil the inside bottom and sides of the baking dish and set aside. Combine cinnamon ingredients and set aside.

Let's Make It!

In a medium bowl combine flour, baking powder, nutmeg, and salt and set aside. In a large bowl whisk together eggs, milk, sugar substitute, applesauce, and oil. Gradually add dry mixture to wet mixture and mix well to combine. Pour into the baking dish and give the baking dish a bit of a light shake to level the batter.

Spoon on the cinnamon mixture. Drag the wooden skewer through the topping in one direction then do it again in the opposite direction. This is optional and purely for appearance, and it's fun too (wink).



Place on a cookie sheet and bake for 45-60 minutes. I always use the cookie sheet just in case there's a spillover.



If it passes the toothpick test (wooden toothpick inserted in the center comes out clean) it's ready. If it's not ready return it to the oven and check every 3 minutes, until ready. Remove from oven and let cool 15 minutes before serving.



***Katie's Tid Bits** Hubby likes his topped with whipped cream or drizzled with a little cream. If you aren't on a low sugar, or dairy free diet . Change to granulated white sugar 2 cups, use milk 2% or more. You can also try, Buttermilk. But, it is a little heavy so use 2 1/4 cups buttermilk and 1/4 cup water.

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