Paleo Dessert or Breakfast Coffee Cake

Ingredients for cake:

- 2 ½ cups Almond Flour (not Almond Meal- it will become too dense) plus for dusting the pan
- ¼ tsp. sea salt
- ½ tsp. baking soda
- ¼ cup coconut oil
- 1/8 tsp. nutmeg
- ½ cup date syrup, date honey or local raw honey
- 3 large eggs
- 1 tsp. vanilla

Topping for cake:

- ¼ cup coconut oil, melted (I like Nature's Way brand)
- ¼ cup coconut sugar
- 2 tbs. ground cinnamon
- ½ raw pecans, chopped (can use any nut of choice)

Directions:

1. Grease a 9-inch pan, round baking dish (I prefer metal) with coconut oil and dust with almond flour.
2. In a food processor, combine almond flour, salt, baking soda, nutmeg and baking soda. Add vanilla, coconut oil, honey of your choice, eggs and vanilla; pulse.
3. Topping: combine coconut oil, coconut sugar, cinnamon and chopped nuts. Use a fork to mix and fluff before sprinkling.
4. Pour ½ of batter in pan and sprinkle 3 forkfuls over batter. Take a knife and drag through batter in straight lines. Add the rest of the batter and topping over the cake batter.
5. Bake at 350 degrees for 30-35 minutes. Check with a toothpick in the center of the cake. When it comes out clean it is done. Allow to cool and then serve.