



Vegan Cinnamon Crumble Coffee Cake Muffins

Muffins

- 2 cups oat flour
- 1 scoop Clutch Vegan Baking Mix
- 3/4 cup granulated Stevia
- 1-1/2 tsp cinnamon
- 2 tsp baking powder
- 1 tsp baking soda
- 1 tbsp instant coffee granules
- 1 cup plus 3 tbsp unsweetened almond milk
- 1/4 cup canned pumpkin
- 1 flax egg (1 tbsp flax mixed with 3 tbsp water)
- 1/4 cup olive oil (can also use coconut or canola oil)
- 3 tbsp organic light agave syrup
- 1 tsp vanilla extract

Cinnamon Crumble

- 1/2 cup oat flour
- 2 tbsp light brown sugar
- 2 tbsp granulated Stevia
- 3 tbsp vegan butter
- 2 tsp cinnamon

Cinnamon Coffee Sauce

- 1 tbsp pure maple syrup
- 1/2 tsp cinnamon
- 1 tsp granulated Stevia
- 2-1/2 tbsp French vanilla mocha powder

Directions

1. Preheat oven to 350 F.
2. Mix together oat flour, baking mix, Stevia, cinnamon, baking powder, baking soda,

and instant coffee.

3. In a small bowl, mix together 1 tbsp ground flax and 3 tbsp water. Let sit for about 5 minutes to thicken.

4. In another bowl, mix almond milk, pumpkin, olive oil, flax egg, agave syrup, and vanilla extract.

5. Combine wet and dry ingredients and mix until combined. Be careful not to overmix.

6. Spoon batter evenly into 12 spots in a prepared muffin tin.

7. In a medium bowl, heat vegan butter until melted. Add Stevia and brown sugar. Mix.

8. Add cinnamon and flour. Mix with fork until well-combined and crumbly.

9. Sprinkle evenly over each of the muffins. Bake for 16 minutes or until a knife comes out clean.

Note: The muffin and crumble topping are completely vegan, but the cinnamon coffee sauce is not.

Nutrition Facts

Serving size: 1 muffin (without sauce)

Recipe yields 12 servings

Calories 195

Total Fat 7 g

Total Carbs 28 g

Protein 5 g