

Paleo Apple Cake

- 2 cups fine almond flour*
- ¼ tsp Celtic salt*
- ½ tsp baking soda
- 1 ¼ tsp cinnamon
- ¼ cup avocado oil
- ¼ cup pure maple syrup
- 3 large eggs, room temp*
- 1 tsp real vanilla extract*
- ½ cup shredded granny smith apple

Crumb Topping

- ½ cup fine almond flour*
- 3 Tbsp coconut* or avocado oil
- ¼ cup coconut sugar*



- Preheat oven to 350 F. Grease 8x8 baking dish.
- Mix together almond flour, salt, baking soda, & cinnamon.
- Add to the dry mixture, oil, maple syrup, eggs, and vanilla extract and mix until well combined.
- Fold in shredded apple. Spoon batter into prepared dish.
- Mix crumb topping ingredients in a bowl. Sprinkle on top of cake, press down lightly with a spoon.
- Bake for 25-28 minutes or until center is set. Remove from oven, let cook 10 min before serving.

*Sold at A Healthy Horizon