

## 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 cool 10 min before serving.

\*Sold at A Healthy Horizon