



Paleo Sweet Potato and Maple Streusel Coffee Loaf Cake

This loaf cake is so richly flavored and tender, you'd never guess it was Paleo! The sweet potato and maple flavors are fabulous with coffee – serve this cake for dessert, and eat the rest for breakfast the next day. Recipe and Photo created by Meg van der Kruik of [This Mess Is Ours](#).

Yield: 1 loaf

Ingredients

FOR THE STREUSEL

- ½ cup [Pamela's Almond Flour](#)
- ⅓ cup maple sugar
- 1 teaspoon pumpkin pie spice
- ¼ teaspoon coarse kosher salt
- ¼ cup cold grass fed butter, cut into cubes
- ½ cup pecans, chopped

FOR THE CAKE

- coconut oil spray for greasing pan
- 3 large eggs
- 1 cup mashed, roasted sweet potato
- ⅓ cup full fat coconut milk
- 2 tablespoons pure maple syrup
- 1 teaspoon pure vanilla extract
- 1¾ cups [Pamela's Almond Flour](#)
- ¼ cup tapioca flour
- 2 tablespoons [Pamela's Nut Flour Blend](#) or [Pamela's Coconut Flour](#)
- ⅓ cup maple sugar
- 1 teaspoon baking soda
- ½ teaspoon pumpkin pie spice
- 1 tablespoon ground cinnamon
- ½ teaspoon coarse kosher salt

FOR THE MAPLE SPREAD (optional)

- ½ cup maple sugar
- 2 teaspoons pure maple syrup
- 2 teaspoons full fat coconut milk
- ¼ teaspoon pure vanilla extract

Directions

Preheat the oven to 350 °F with a rack in the center position. Lightly spray a loaf pan with coconut oil then line with parchment paper so the the sides of the paper hang over the edges of

the pan. Lightly spray the parchment with coconut spray. Set aside.

Begin by making the streusel topping. Combine the Pamela's Paleo Almond Flour, maple sugar, pumpkin pie spice, and salt in a small bowl. Stir to combine. Add the grass fed butter then use a fork, or your fingers to cut the butter into the flour mixture. Once the mixture resembles crumbs stir in the chopped pecans. Transfer to the refrigerator.

In a small bowl combine the eggs, roasted sweet potato mash, coconut milk, maple syrup, and vanilla extract. Whisk to combine, some lumps are ok. Set aside.

In a large mixing bowl combine the Pamela's Paleo Almond Flour, tapioca flour, Pamela's Nut Flour Blend, maple sugar, baking soda, pumpkin pie spice, cinnamon, and salt. Stir to combine then pour the wet ingredients over the dry ingredients and stir to incorporate. Pour the batter into the prepared pan then layer all of the streusel over the top. Bake for 55 - 60 minutes or until a cake tester inserted into the center comes out clean. Transfer the pan to a wire rack and cool for 10 minutes before using the parchment paper overhang to lift the cake out of the pan. Cool on the parchment paper, over the wire rack until completely cooled.

To make the maple spread, place the maple sugar in a high powered blender or food processor and blend to a powdered sugar consistency. Transfer to a bowl and stir in the syrup, coconut milk, and extract.

To serve, slice into thick slices and top with maple spread if desired.