



Makes sixteen 2-inch squares

Preparation Time: 40 minutes

Cook Time: 1 hours 20 minutes

INGREDIENTS:

DRIZZLE TOPPING

3 tablespoons unsweetened, unflavored plant-based milk

2 tablespoons [date paste](#)

1 teaspoon almond butter

¼ teaspoon pure vanilla extract

CAKE

1 ripe banana

1 cup unsweetened, unflavored plant-based milk

1½ teaspoons flaxseed meal

1½ teaspoons almond butter

1½ teaspoons apple cider vinegar

1 cup yuca flour (cassava flour)

½ cup pure cane sugar

¼ cup rolled oats

¼ cup chopped walnuts

1 teaspoon regular or sodium-free baking powder

1 teaspoon baking soda

1 teaspoon ground cinnamon

1 teaspoon orange zest

1 teaspoon pure vanilla extract

Yuca Coffee Cake with Walnuts and Orange Zest

Made with naturally gluten-free yuca flour (aka cassava flour), this lightly sweet cake, perfect for serving with a hot mug of your favorite tea, can be served plain or dressed up with an easy-to-make drizzle topping. Look for yuca flour online and in health food stores. Find more cassava/yuca recipes here: [What Is Cassava, and How Do You Cook With It?](#)

By Darshana Thacker Wendel

- 1 To make optional Drizzle Topping: In a blender combine all Drizzle Topping ingredients. Blend until smooth. If desired, transfer to a squeeze bottle or small resealable plastic bag. Chill until ready to use. If using the resealable bag, snip off a corner to make a small hole for drizzling.
- 2 Preheat oven to 350°F. Line an 8-inch square baking pan with parchment paper. In a blender combine banana, 1 cup of the plant-based milk, the flaxseed meal, 1½ tsp. of the almond butter, and the apple cider vinegar. Blend until smooth.
- 3 In a bowl stir together the next seven ingredients (through cinnamon). Add milk mixture to flour mixture; mix well. Stir in orange zest and vanilla. Pour batter into prepared pan, spreading evenly.
- 4 Bake 40 to 50 minutes or until a toothpick inserted in the center comes out clean. Cool on a wire rack 30 minutes. Cover pan and refrigerate at least 2 hours. If desired, just before serving, add Drizzle Topping.