

# Berry Crumb Cake

This crumb cake is perfect for the weekends when you want a little something with your coffee.

Prep:  
**10 minutes**

Cook:  
**35 minutes**

Ready In:  
**45 minutes**

Servings:  
**8**



## Dry Ingredients

- 1 cup rolled oats
- 1 cup whole wheat flour
- 1.5 cup blueberries (fresh or frozen)
- 1/2 cup brown sugar
- 2 tsp baking soda
- 1 tbsp ground flax
- 1 tbsp chia seeds
- 1 tsp cinnamon
- 1/2 tsp salt

## Wet Ingredients

- 1/2 cup soy milk
- 1/2 cup apple sauce
- 1 tsp vanilla

## Toppings

- 1/4 cup raw course cane sugar
- 1/2 tsp cinnamon

## Instructions

- 1 First preheat oven to 375. Take your oats and blend them up in a blender until slightly fine, you dont want them to be totally ground up. The oats give us the crumble in the cake so leave a bit of bigger chunks.
- 2 Combine all of your dry ingredients and mix well.
- 3 Then pour in the wet ingredients and mix very well. This will be pretty thick so it takes a bit of working, do not add more liquid.
- 4 Pour batter into a 9x5 loaf pan, you can lightly spray it with oil or use a good non stick one. I like to use parchment paper so that i can lift it out afterwards.
- 5 Mix together your topping ingredients and sprinkle over top. Bake for 35-45 minutes. Check at 35 with a toothpick, it should come out clean. I baked mine in a small toaster oven and it needed 45 so it will just depend on your oven.
- 6 Let rest 20 minutes before cutting, and enjoy!