



Gluten-Free Sour Cream Cranberry Coffee Cake

Made with almond flour, fresh cranberries, moist Bison Sour Cream, and topped with a sweet maple glaze, you'll feel good about this gluten-free, healthier twist on the classic coffee cake.

Servings	Prep Time	Cook Time	Total Time
8	10m	40m	50m

Ingredients

½ cup Bison Sour Cream
3 eggs, room temperature
1 banana, ripe
2 cups fine almond flour
1 tsp baking soda
1 tsp baking powder
¼ tsp Kosher salt
Pinch of cinnamon
½ cup to ⅔ cup coconut sugar
½ tsp vanilla
2 tsp apple cider vinegar
1 cup fresh cranberries
Powdered sugar, for topping
Toasted almonds, for topping
Sugared cranberries, for topping
2 Tbsp butter
1 Tbsp maple syrup
1 cup confectioners' sugar
½ tsp vanilla extract
1 Tbsp lemon juice

Instructions

1. Preheat oven to 350°F. Line an 8 or 9-inch round cake pan with parchment paper and coat the sides of the pan with olive oil or butter.
2. Using a hand mixer, blend wet ingredients: eggs, banana, and Bison Sour Cream. Place in large bowl and set aside.
3. In another large bowl, combine dry ingredients: almond flour, baking soda, and powder, salt, cinnamon, and coconut sugar.
4. Pour wet ingredients over the dry ingredients and combine until smooth, mixing gently.
5. Next, add vanilla and apple cider vinegar. Gently mix again; be sure not to over mix.
6. Fold in cranberries.
7. Pour batter into prepared cake pan. Top with toasted almonds and sugared cranberries.
8. Bake for about 30 minutes, or until toothpick or butter knife inserted into center comes out clean.
9. For the glaze, melt butter and maple syrup in a medium sauce pan. Add confectioners' sugar and whisk until smooth. Add lemon juice and vanilla extract, whisk until smooth.
10. Quickly pour glaze mixture over the cranberry coffee cake. Let glaze set at room temperature, then serve and enjoy!

