



Fabulous Flax Coffee Cake

- 1 cup butter, softened
- 1 cup white sugar
- 2 eggs
- 1 $\frac{1}{2}$ cups all-purpose flour
- $\frac{1}{2}$ cup **Natunola® health's delight Shelled Flax Meal**
- 2 tsp. baking powder
- $\frac{1}{2}$ tsp. salt
- 2 tsp. vanilla extract

- 2 - 250g packages cream cheese, softened
- $\frac{1}{2}$ cup white sugar
- 1 egg yolk
- 1 tsp. caramel extract

- 1 tsp. cinnamon
- $\frac{1}{4}$ cup white sugar
- $\frac{1}{4}$ cup all-purpose flour
- $\frac{1}{4}$ cup **Natunola® health's delight Shelled Flax Meal**
- $\frac{1}{4}$ cup **Natunola® health's delight Shelled Flax Kernel**
- $\frac{1}{4}$ cup butter, softened

- 1 cup icing sugar
- 2 tbsp. milk
- $\frac{1}{2}$ tsp. vanilla extract



Preheat oven to 350° F. Cream the butter and sugar until smooth. Add in the eggs and beat well. In a separate bowl, mix together the flour, Natunola® health's delight Shelled Flax Meal, baking powder and salt. Add flour mixture to creamed mixture then add the vanilla extract. Set cake batter aside. Cream together the next four ingredients for the filling. Beat well and set aside.

Grease a 13" x 9" baking pan. Spread half of the cake batter in pan. Spread the cream cheese filling over the batter. Spoon the remaining cake batter on top of the filling, spreading carefully with a spoon.

For the topping, combine the cinnamon, sugar, flour, Natunola® health's delight Shelled Flax Meal and Natunola® health's delight Shelled Flax Kernel. Cut in the butter until mixture resembles crumbs. Spread evenly over the top of the cake.

Bake for 40 - 45 minutes. When cool, drizzle the top with the glaze made from the icing sugar, milk and vanilla extract. Yields approximately 15 servings.

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