

# Swedish Tea Log Coffee Cake

Yield: 12 min  
Total Time: 280 min

Recipe from: <https://www.recipeschoose.com/recipes/swedish-tea-log-recipe>

## Ingredients:

- 1 packet rapid rise yeast
- 1/4 cup warm water not too hot, don't murder your yeast!
- 2 1/4 cups all purpose flour
- 3 tablespoons granulated sugar
- 1 teaspoon fine grain sea salt
- 1/2 cup coconut oil melted
- 1/4 cup almond milk or other non-dairy milk
- 1 teaspoon baking soda
- 1 teaspoon apple cider vinegar
- 1 tablespoon ground cinnamon
- 1 tablespoon coconut oil solid at room temperature and broken into small pieces
- 1/4 cup granulated sugar
- 4 tablespoons almond milk or any non-dairy milk
- 2 cups powdered sugar confectioner's sugar
- 1 teaspoon vanilla extract optional

## Nutrition:

1. Calories: 290 calories
2. Carbohydrate: 46 grams
3. Fat: 11 grams
4. Fiber: 1 grams
5. Protein: 3 grams
6. SaturatedFat: 9 grams
7. Sodium: 310 milligrams
8. Sugar: 27 grams

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