Instructions:
1. Preheat your oven to 350°F.
2. Grease an 8” square baking dish.
3. In a medium sized mixing bowl, whisk together soy milk and the apple cider vinegar until the mixture is frothy. Allow it to sit for 2 minutes before continuing. Stir in the sugar, coconut oil and vanilla.
4. In a large mixing bowl, combine the flour, baking powder, baking soda, and cinnamon.
5. Add the wet ingredients into the dry ingredients and mix until just combined.
6. Fold in the diced peaches and pour the batter into the baking dish.
7. To make the topping, place the flour, sugar, walnuts, cinnamon, ginger and cloves in a small mixing bowl. Stir in the coconut oil, mix until combined. Crumble topping over prepared batter.
8. Bake for 35 to 40 minutes, or until a toothpick inserted into the cake comes out clean.

Ingredients (makes an 8” square):
1 cup soy milk
½ cup granulated sugar
1/3 cup melted coconut oil
1 teaspoon vanilla extract
1 ¼ cup unbleached, all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon ground cinnamon
1 cup diced peaches

Topping Ingredients:
¾ cups unbleached, all-purpose flour
1/3 cup packed brown sugar
1/3 cup chopped walnuts
1 teaspoon ground cinnamon
½ teaspoon ground ginger
1/8 teaspoon cloves
4 to 5 tablespoons coconut oil, melted