



## Almond Orange Streusel Coffee Cake

 Vegetarian

READY IN



80 min.

SERVINGS



12

CALORIES



347 kcal

MORNING MEAL

BRUNCH

BREAKFAST

DESSERT

### Ingredients

- 1 cup almonds sliced
- 1 teaspoon double-acting baking powder
- 1 teaspoon baking soda
- 1 cup brown sugar packed
- 0.5 cup butter softened
- 1 cup confectioners' sugar
- 3 eggs
- 2 cups flour all-purpose

- 5 teaspoons orange juice
- 1 teaspoon orange zest freshly grated
- 0.5 teaspoon vanilla extract
- 0.5 cup sugar white

## Equipment

- bowl
- frying pan
- oven
- wire rack
- hand mixer
- toothpicks

## Directions

- Preheat oven to 350 degrees F (175 degrees C). Grease a 9 inch tube pan.
- In a medium bowl, mix brown sugar, almonds, and flour. Stir in butter and 1 teaspoon orange zest, and set aside.
- In a separate medium bowl, thoroughly beat together butter and sugar with an electric mixer.
- Mix in eggs one at a time. Beat in remaining teaspoon orange zest and vanilla extract.
- In a large bowl, mix flour, baking powder, and baking soda. With an electric mixer set to Low, alternately mix in egg mixture and 2/3 cups orange juice to make a batter. Spoon 1/2 the batter into the prepared 9 inch tube pan. Top with 1/2 the brown sugar mixture. Cover with remaining batter, and top with remaining brown sugar mixture.
- Bake 25 to 35 minutes in the preheated oven, until a toothpick inserted in the center comes out clean. Turn out onto a wire rack to cool.
- Mix 5 teaspoons orange juice and confectioner's sugar in a small bowl, and use to glaze the cooled cake.

## Nutrition Facts



## Properties

Glycemic Index:29.09, Glycemic Load:17.63, Inflammation Score:-4, Nutrition Score:7.1739130797593%

## Flavonoids

Cyanidin: 0.19mg, Cyanidin: 0.19mg, Cyanidin: 0.19mg, Cyanidin: 0.19mg Catechin: 0.1mg, Catechin: 0.1mg, Catechin: 0.1mg, Catechin: 0.1mg Epigallocatechin: 0.2mg, Epigallocatechin: 0.2mg, Epigallocatechin: 0.2mg, Epigallocatechin: 0.2mg Epicatechin: 0.05mg, Epicatechin: 0.05mg, Epicatechin: 0.05mg, Epicatechin: 0.05mg Eriodictyol: 0.02mg, Eriodictyol: 0.02mg, Eriodictyol: 0.02mg, Eriodictyol: 0.02mg Hesperetin: 0.35mg, Hesperetin: 0.35mg, Hesperetin: 0.35mg, Hesperetin: 0.35mg Naringenin: 0.1mg, Naringenin: 0.1mg, Naringenin: 0.1mg, Naringenin: 0.1mg Isorhamnetin: 0.2mg, Isorhamnetin: 0.2mg, Isorhamnetin: 0.2mg, Isorhamnetin: 0.2mg Kaempferol: 0.03mg, Kaempferol: 0.03mg, Kaempferol: 0.03mg, Kaempferol: 0.03mg Quercetin: 0.03mg, Quercetin: 0.03mg, Quercetin: 0.03mg, Quercetin: 0.03mg

## Nutrients (% of daily need)

Calories: 346.55kcal (17.33%), Fat: 12.78g (19.66%), Saturated Fat: 5.53g (34.56%), Carbohydrates: 54.36g (18.12%), Net Carbohydrates: 52.82g (19.21%), Sugar: 36.58g (40.65%), Cholesterol: 61.26mg (20.42%), Sodium: 208.93mg (9.08%), Alcohol: 0.06g (100%), Alcohol %: 0.08% (100%), Protein: 5.29g (10.58%), Manganese: 0.33mg (16.68%), Selenium: 11.18µg (15.98%), Vitamin E: 2.31mg (15.41%), Vitamin B2: 0.25mg (14.62%), Vitamin B1: 0.19mg (12.46%), Folate: 48.06µg (12.02%), Phosphorus: 92mg (9.2%), Iron: 1.63mg (9.06%), Vitamin B3: 1.55mg (7.77%), Magnesium: 28.91mg (7.23%), Calcium: 67.77mg (6.78%), Copper: 0.13mg (6.42%), Fiber: 1.54g (6.18%), Vitamin A: 302.37IU (6.05%), Zinc: 0.54mg (3.63%), Potassium: 127.19mg (3.63%), Vitamin B5: 0.34mg (3.37%), Vitamin B6: 0.05mg (2.38%), Vitamin C: 1.68mg (2.04%), Vitamin B12: 0.11µg (1.9%), Vitamin D: 0.22µg (1.47%)