



Any Flavor Buttermilk Coffee Cake

READY IN

ready

65 min.

SERVINGS

servings

8

CALORIES

calories

367 kcal

MORNING MEAL

BRUNCH

BREAKFAST

DESSERT

Ingredients

- ☐ 3 teaspoons double-acting baking powder
- ☐ 0.5 teaspoon baking soda
- ☐ 1 cup buttermilk
- ☐ 2.5 tablespoons buttermilk
- ☐ 2 large eggs
- ☐ 2 cups flour all-purpose
- ☐ 0.3 cup fruit preserves
- ☐ 1 cup fruit fresh diced sliced
- ☐ 0.5 cup granulated sugar

- ☐ 1 teaspoon granulated sugar
- ☐ 0.3 cup nuts chopped
- ☐ 1 cup powdered sugar
- ☐ 4 tablespoons shortening melted
- ☐ 0.3 teaspoon salt

Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ knife
- ☐ whisk
- ☐ wire rack
- ☐ cake form

Directions

- ☐ Preheat oven to 35
- ☐ Sift together first 4 ingredients.
- ☐ Whisk together eggs and next 3 ingredients in a large bowl.
- ☐ Whisk flour mixture into egg mixture.
- ☐ Pour batter into a lightly greased 9-inch round cake pan. Dollop preserves by teaspoonfuls over batter, and gently swirl with a knife. Top with diced fruit and chopped nuts.
- ☐ Sprinkle with 1 tsp. granulated sugar.
- ☐ Bake at 350 for 38 to 45 minutes or until golden brown. Cool in pan on a wire rack 5 minutes.
- ☐ Remove from pan to wire rack, and cool 5 minutes.
- ☐ Whisk together powdered sugar and 2 1/2 Tbsp. buttermilk.
- ☐ Drizzle over warm coffee cake.

Nutrition Facts



 PROTEIN **7.37%**  FAT **27.63%**  CARBS **65%**

Properties

Glycemic Index:49.86, Glycemic Load:27.45, Inflammation Score:-4, Nutrition Score:8.9921739930692%

Nutrients (% of daily need)

Calories: 366.74kcal (18.34%), Fat: 11.44g (17.6%), Saturated Fat: 3.01g (18.83%), Carbohydrates: 60.53g (20.18%), Net Carbohydrates: 58.68g (21.34%), Sugar: 33.63g (37.37%), Cholesterol: 50.32mg (16.77%), Sodium: 357.95mg (15.56%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 6.87g (13.73%), Selenium: 15.89µg (22.69%), Vitamin B1: 0.28mg (18.76%), Vitamin B2: 0.29mg (17.32%), Folate: 67.79µg (16.95%), Manganese: 0.32mg (15.83%), Calcium: 145.11mg (14.51%), Phosphorus: 144.87mg (14.49%), Iron: 2.15mg (11.92%), Vitamin B3: 2.24mg (11.21%), Copper: 0.15mg (7.51%), Fiber: 1.84g (7.38%), Magnesium: 24.23mg (6.06%), Vitamin B5: 0.57mg (5.73%), Vitamin K: 5.34µg (5.09%), Zinc: 0.72mg (4.8%), Vitamin A: 237.24IU (4.74%), Vitamin D: 0.7µg (4.67%), Potassium: 158.21mg (4.52%), Vitamin B12: 0.27µg (4.51%), Vitamin E: 0.57mg (3.78%), Vitamin B6: 0.07mg (3.34%), Vitamin C: 0.83mg (1.01%)