



Aunt Anne's Coffee Cake

 Vegetarian

READY IN



45 min.

SERVINGS



15

CALORIES



82 kcal

MORNING MEAL

BRUNCH

BREAKFAST

DESSERT

Ingredients

- 2 teaspoons double-acting baking powder
- 0.3 cup butter
- 1 eggs
- 0.3 cup flour all-purpose
- 1 teaspoon ground cinnamon
- 0.8 cup milk or as needed
- 0.5 teaspoon salt
- 1.5 teaspoons vanilla extract

0.7 cup sugar white

Equipment

bowl

frying pan

oven

toothpicks

measuring cup

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan. Make the streusel topping: In a medium bowl, combine 1/4 cup flour, 2/3 cup sugar and 1 teaspoon cinnamon.

Cut in butter until mixture resembles coarse crumbs. Set aside.

In a large bowl, combine 2 cups flour, 3/4 cup sugar, baking powder and salt.

Cut in butter until mixture resembles coarse crumbs. Crack an egg into a measuring cup and then fill add milk to make 1 cup. Stir in vanilla.

Pour into crumb mixture and mix just until moistened.

Spread into prepared pan.

Sprinkle top with streusel.

Bake in the preheated oven for 25 to 30 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Nutrition Facts



PROTEIN 4.9% FAT 40.81% CARBS 54.29%

Properties

Glycemic Index:22.01, Glycemic Load:7.71, Inflammation Score:-1, Nutrition Score:1.3986956481214%

Nutrients (% of daily need)

Calories: 82.21kcal (4.11%), Fat: 3.79g (5.83%), Saturated Fat: 2.27g (14.17%), Carbohydrates: 11.34g (3.78%), Net Carbohydrates: 11.21g (4.08%), Sugar: 9.53g (10.59%), Cholesterol: 20.51mg (6.84%), Sodium: 167.36mg (7.28%), Alcohol: 0.14g (100%), Alcohol %: 0.56% (100%), Protein: 1.02g (2.05%), Calcium: 50.72mg (5.07%), Phosphorus: 33.08mg (3.31%), Selenium: 1.94µg (2.76%), Vitamin A: 130.54IU (2.61%), Vitamin B2: 0.04mg (2.58%), Manganese: 0.04mg (2.02%), Vitamin B12: 0.1µg (1.64%), Vitamin B1: 0.02mg (1.64%), Folate: 5.31µg (1.33%), Vitamin D: 0.19µg (1.29%), Iron: 0.22mg (1.25%), Vitamin B5: 0.1mg (1.04%)