



Brown Butter, Ginger, and Sour Cream Coffee Cake

 Vegetarian

READY IN



300 min.

SERVINGS



10

CALORIES



570 kcal

MORNING MEAL

BRUNCH

BREAKFAST

DESSERT

Ingredients

- ☐ 0.8 cup almonds with skins, coarsely chopped
- ☐ 1 tablespoon double-acting baking powder
- ☐ 0.8 teaspoon baking soda
- ☐ 0.5 cup crystallized ginger chopped
- ☐ 1 cup brown sugar dark packed ()
- ☐ 4 large eggs
- ☐ 2 cups flour all-purpose

- ☐ 0.5 teaspoon ground allspice
- ☐ 1 teaspoon ground cinnamon
- ☐ 1 teaspoon ground ginger
- ☐ 1 teaspoon kosher salt
- ☐ 1.5 cups cup heavy whipping cream sour
- ☐ 1.8 cups sugar
- ☐ 10 servings butter unsalted (for pan)
- ☐ 1 tablespoon vanilla extract
- ☐ 0.5 cup milk whole
- ☐ 0.8 cup flour whole wheat

Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ knife
- ☐ whisk
- ☐ wire rack
- ☐ hand mixer
- ☐ measuring cup

Directions

- ☐ Simmer 2 cups plus 2 tablespoons butter in a large nonstick skillet over medium heat until browned bits form, 6–8 minutes.
- ☐ Pour into a 2-cup measuring cup. If needed, add more butter to measure 1 3/4 cups plus 2 tablespoons (added butter will melt).
- ☐ Whisk flour, sugar, and salt in a medium bowl. Stir in 3/4 cup plus 2 tablespoons brown butter (reserve remaining butter for cake); stir until moist clumps form. Stir in ginger. Set aside.
- ☐ Preheat oven to 325°. Butter pan generously.

- ☐ Whisk all-purpose flour and next 7 ingredients in a medium bowl. Using an electric mixer, beat remaining 1 cup browned butter and sugar in a large bowl until light and thick, 2–3 minutes.
- ☐ Add eggs one at a time, beating to blend between additions. Beat in sour cream, milk, and vanilla. Stir in flour mixture just to blend.
- ☐ Spoon half of cake batter into prepared pan; smooth top. Scatter 1 cup of topping over. Spoon remaining batter in dollops over; smooth.
- ☐ Add almonds to remaining topping; squeeze to form 1/2" clumps and scatter evenly over batter in pan.
- ☐ Bake until a tester inserted into center of cake comes out clean, about 1 hour 20 minutes.
- ☐ Let cool in pan on a wire rack for 10 minutes. Run a knife around edge of pan to release cake.
- ☐ Remove pan sides; let cool completely. DO AHEAD: Can be made 1 day ahead. Store airtight at room temperature.

Nutrition Facts



Properties

Glycemic Index:30.51, Glycemic Load:38.86, Inflammation Score:-5, Nutrition Score:13.773043557354%

Flavonoids

Cyanidin: 0.26mg, Cyanidin: 0.26mg, Cyanidin: 0.26mg, Cyanidin: 0.26mg Catechin: 0.14mg, Catechin: 0.14mg, Catechin: 0.14mg, Catechin: 0.14mg Epigallocatechin: 0.28mg, Epigallocatechin: 0.28mg, Epigallocatechin: 0.28mg, Epigallocatechin: 0.28mg Epicatechin: 0.06mg, Epicatechin: 0.06mg, Epicatechin: 0.06mg, Epicatechin: 0.06mg Eriodictyol: 0.03mg, Eriodictyol: 0.03mg, Eriodictyol: 0.03mg, Eriodictyol: 0.03mg Naringenin: 0.05mg, Naringenin: 0.05mg, Naringenin: 0.05mg, Naringenin: 0.05mg Isorhamnetin: 0.28mg, Isorhamnetin: 0.28mg, Isorhamnetin: 0.28mg, Isorhamnetin: 0.28mg Kaempferol: 0.04mg, Kaempferol: 0.04mg, Kaempferol: 0.04mg, Kaempferol: 0.04mg Quercetin: 0.04mg, Quercetin: 0.04mg, Quercetin: 0.04mg, Quercetin: 0.04mg

Nutrients (% of daily need)

Calories: 570.42kcal (28.52%), Fat: 19g (29.22%), Saturated Fat: 7.4g (46.25%), Carbohydrates: 93.02g (31.01%), Net Carbohydrates: 89.88g (32.68%), Sugar: 64.16g (71.29%), Cholesterol: 106.97mg (35.66%), Sodium: 494.73mg (21.51%), Alcohol: 0.45g (100%), Alcohol %: 0.31% (100%), Protein: 9.91g (19.82%), Manganese: 0.92mg (45.77%), Selenium: 22.77µg (32.53%), Vitamin B2: 0.44mg (25.7%), Vitamin E: 3.29mg (21.95%), Phosphorus: 217.89mg (21.79%), Vitamin B1: 0.29mg (19.05%), Calcium: 190.21mg (19.02%), Folate: 66.34µg (16.59%), Iron: 2.63mg (14.61%), Magnesium: 57.35mg (14.34%), Fiber: 3.14g (12.55%), Vitamin B3: 2.43mg (12.13%), Copper: 0.22mg (11.06%), Vitamin A: 469.76IU (9.4%), Zinc: 1.19mg (7.96%), Potassium: 264.98mg (7.57%), Vitamin B5: 0.72mg (7.19%),

Vitamin B6: 0.13mg (6.46%), Vitamin B12: 0.32µg (5.41%), Vitamin D: 0.61µg (4.06%), Vitamin K: 1.27µg (1.21%)