



## Brown Butter-Sour Cream Crumb Cake

 Vegetarian

READY IN



90 min.

SERVINGS



30

CALORIES



158 kcal

MORNING MEAL

BRUNCH

BREAKFAST

DESSERT

### Ingredients

- ☐ 1.5 teaspoons double-acting baking powder
- ☐ 0.3 teaspoon baking soda
- ☐ 0.5 teaspoon baking soda
- ☐ 2 large eggs (large)
- ☐ 1 cup flour all-purpose
- ☐ 2 cups flour all-purpose
- ☐ 0.5 teaspoon nutmeg grated
- ☐ 0.5 teaspoon salt

- ☐ 0.5 teaspoon salt (Scant)
- ☐ 0.5 cup cream sour
- ☐ 0.3 cup sugar
- ☐ 1 cup sugar
- ☐ 1 stick butter unsalted chilled cubed
- ☐ 1.5 sticks butter unsalted
- ☐ 1.5 teaspoons vanilla extract pure

## Equipment

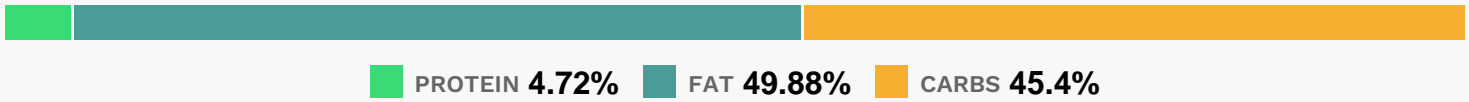
- ☐ food processor
- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ baking paper
- ☐ oven
- ☐ whisk
- ☐ hand mixer
- ☐ springform pan
- ☐ skewers

## Directions

- ☐ In a food processor, combine the butter with the sugar, flour, baking soda and salt and process until the mixture forms small crumbs.
- ☐ Transfer to a plate and press into 1/2-inch clumps. Refrigerate for 15 minutes, until firm.
- ☐ In a small saucepan, cook the butter over moderate heat until the solids turn brown, 5 minutes. Immediately scrape the butter and solids into a shallow bowl and freeze until firm but not hard, 15 minutes.
- ☐ Preheat the oven to 35
- ☐ Spray a 9-inch springform pan with baking spray and line the bottom with parchment paper. Spray the paper. In a bowl, whisk the flour with the baking powder, baking soda, salt and

- nutmeg. Scrape the firmed brown butter into the bowl of a standing electric mixer fitted with the paddle.
- ☐ Add the sugar and beat at moderate speed until light and fluffy, 5 minutes.
  - ☐ Add the eggs and vanilla and beat until smooth. Working in 3 alternating additions, beat in the dry ingredients and the sour cream, scraping down the bowl occasionally.
  - ☐ Scrape the batter into the prepared pan and scatter the crumbs on top.
  - ☐ Bake in the center of the oven for 45 minutes, until the cake is golden and a skewer inserted in the center comes out clean.
  - ☐ Let cool.
  - ☐ Remove the ring and transfer the cake to a plate. Peel the paper off the bottom of the cake before serving.

## Nutrition Facts



## Properties

Glycemic Index:15.07, Glycemic Load:12.78, Inflammation Score:-2, Nutrition Score:2.6456521376967%

## Nutrients (% of daily need)

Calories: 158.31kcal (7.92%), Fat: 8.86g (13.63%), Saturated Fat: 5.36g (33.48%), Carbohydrates: 18.14g (6.05%), Net Carbohydrates: 17.8g (6.47%), Sugar: 8.53g (9.48%), Cholesterol: 34.91mg (11.64%), Sodium: 133.39mg (5.8%), Alcohol: 0.07g (100%), Alcohol %: 0.23% (100%), Protein: 1.89g (3.77%), Selenium: 5.55µg (7.93%), Vitamin B1: 0.1mg (6.72%), Folate: 24.98µg (6.24%), Vitamin A: 277.24IU (5.54%), Vitamin B2: 0.09mg (5.2%), Manganese: 0.09mg (4.45%), Vitamin B3: 0.75mg (3.75%), Iron: 0.67mg (3.73%), Phosphorus: 29.74mg (2.97%), Calcium: 21.84mg (2.18%), Vitamin E: 0.28mg (1.84%), Vitamin D: 0.21µg (1.39%), Fiber: 0.34g (1.38%), Vitamin B5: 0.13mg (1.29%), Copper: 0.02mg (1.19%), Zinc: 0.15mg (1.02%)