



Buttermilk Breakfast Cake

READY IN



20 min.

SERVINGS



12

CALORIES



298 kcal

DESSERT

Ingredients

- ☐ 0.5 cup butter melted
- ☐ 1 cup buttermilk
- ☐ 5 large eggs
- ☐ 1 tablespoon granulated sugar
- ☐ 2 teaspoons ground cinnamon
- ☐ 3 tablespoons brown sugar light
- ☐ 12 servings shortening
- ☐ 12 servings buttermilk-vanilla glaze
- ☐ 18.3 oz duncan hines classic decadent cake mix white

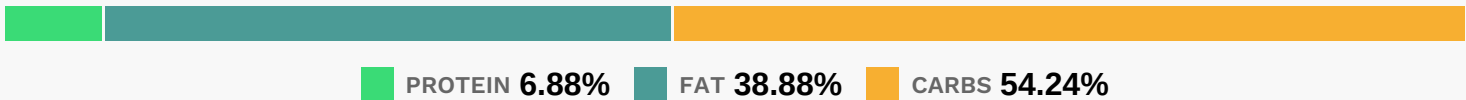
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ wire rack
- ☐ hand mixer
- ☐ kugelhopf pan

Directions

- ☐ Preheat oven to 350
- ☐ Beat first 3 ingredients at medium speed with an electric mixer 1 1/2 minutes or until thoroughly blended; add eggs, 1 at a time, beating well after each addition.
- ☐ Stir together brown sugar and cinnamon in a small bowl.
- ☐ Grease a 12-cup Bundt pan with shortening; sprinkle with 1 Tbsp. granulated sugar.
- ☐ Spoon one-third of batter into prepared pan; sprinkle brown sugar mixture evenly over batter. Top with remaining batter.
- ☐ Bake at 350 for 45 minutes or until a long wooden pick inserted in center of cake comes out clean. Cool cake in pan on a wire rack 15 minutes; remove from pan to wire rack, and cool 20 minutes.
- ☐ Drizzle Buttermilk-Vanilla Glaze over slightly warm cake.
- ☐ Note: For testing purposes only, we used Pillsbury Moist Supreme Classic White cake mix.

Nutrition Facts



Properties

Glycemic Index:13.01, Glycemic Load:1.01, Inflammation Score:-3, Nutrition Score:6.5104347838332%

Nutrients (% of daily need)

Calories: 298.19kcal (14.91%), Fat: 12.91g (19.87%), Saturated Fat: 6.99g (43.67%), Carbohydrates: 40.54g (13.51%), Net Carbohydrates: 39.88g (14.5%), Sugar: 23.24g (25.83%), Cholesterol: 100.04mg (33.35%), Sodium: 411.2mg (17.88%), Alcohol: 0.34g (100%), Alcohol %: 0.44% (100%), Protein: 5.14g (10.28%), Phosphorus: 206.21mg (20.62%), Selenium: 10.99µg (15.7%), Calcium: 137.32mg (13.73%), Vitamin B2: 0.23mg (13.39%), Folate: 41.31µg (10.33%), Manganese: 0.16mg (7.87%), Vitamin A: 382.85IU (7.66%), Vitamin B1: 0.11mg (7.48%), Iron: 1.26mg (7.03%), Vitamin E: 0.9mg (5.98%), Vitamin B5: 0.54mg (5.45%), Vitamin B3: 1.08mg (5.39%), Vitamin B12: 0.29µg (4.89%), Vitamin D: 0.68µg (4.51%), Zinc: 0.56mg (3.73%), Copper: 0.06mg (2.91%), Vitamin B6: 0.06mg (2.85%), Potassium: 91.68mg (2.62%), Fiber: 0.65g (2.61%), Magnesium: 10.02mg (2.51%), Vitamin K: 2.58µg (2.46%)