



Calico Crumb Cake

READY IN



120 min.

SERVINGS



12

CALORIES



382 kcal

MORNING MEAL

BRUNCH

BREAKFAST

DESSERT

Ingredients

- ☐ 1 teaspoon baking soda
- ☐ 1 cup chocolate chips
- ☐ 1 cup buttermilk at room temperature
- ☐ 2 large eggs at room temperature
- ☐ 2 cups flour all-purpose sifted (See Notes)
- ☐ 0.5 cup brown sugar light packed
- ☐ 1 teaspoon salt
- ☐ 1 cup sugar
- ☐ 4 ounces butter unsalted at room temperature (1 stick)

- ☐ 2 teaspoons vanilla extract pure
- ☐ 0.5 cup walnuts toasted coarsely chopped (See notes)

Equipment

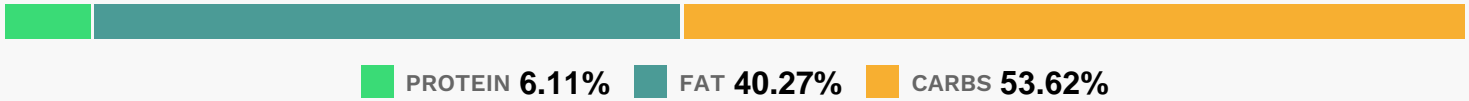
- ☐ bowl
- ☐ frying pan
- ☐ baking paper
- ☐ oven
- ☐ knife
- ☐ wire rack
- ☐ blender
- ☐ baking pan
- ☐ toothpicks
- ☐ cake form
- ☐ aluminum foil
- ☐ microwave

Directions

- ☐ Adjust oven rack to middle position and preheat oven to 350°F. Lightly spray 13- by 9-inch cake pan with baking spray. Line pan with parchment paper or heavy-duty foil lengthwise with one sheet, then crosswise with a second sheet to create a sling; spray once again with baking spray.
- ☐ Combine flour and brown sugar in medium bowl. Using two dinner knives, cut in butter until mixture resembles wet sand. Stir in nuts; set aside.
- ☐ Place chocolate in small bowl and microwave until smooth and melted, 1 to 2 minutes, stopping microwave to stir chocolate every 30 seconds. Set aside and allow to cool.
- ☐ Sift flour, sugar, baking soda, and salt into large bowl.
- ☐ Add butter and beat on medium speed until combined, about 1 minute (mixture will be crumbly).

- ☐ In small bowl, beat together eggs, buttermilk, and vanilla. With mixer on medium-low speed, add egg mixture in slow steady stream. Beat just until combined. Pause mixer, scrape sides and bottom of bowl, then beat mixture on medium-high speed until thoroughly combined, about 30 seconds.
- ☐ Transfer 1 cup batter to medium bowl. Stir in melted and cooled chocolate.
- ☐ Scrape plain batter into prepared baking pan. Dollop chocolate batter on top of batter.
- ☐ Run a knife through cake batter to create a marble swirl.
- ☐ Sprinkle evenly with sugar-walnut mixture.
- ☐ Bake until a toothpick inserted in center of cake comes out clean, 25 to 30 minutes.
- ☐ Transfer cake to cooling rack and cool in pan 10 minutes. Pull cake out onto a cooling rack using the parchment sling and cool completely, about 1 hour.
- ☐ Serve.

Nutrition Facts



Properties

Glycemic Index:16.34, Glycemic Load:23.51, Inflammation Score:-3, Nutrition Score:7.2908695333678%

Flavonoids

Cyanidin: 0.13mg, Cyanidin: 0.13mg, Cyanidin: 0.13mg, Cyanidin: 0.13mg

Nutrients (% of daily need)

Calories: 381.71kcal (19.09%), Fat: 17.27g (26.56%), Saturated Fat: 10.18g (63.6%), Carbohydrates: 51.73g (17.24%), Net Carbohydrates: 50.27g (18.28%), Sugar: 31.92g (35.47%), Cholesterol: 53.67mg (17.89%), Sodium: 338.22mg (14.71%), Alcohol: 0.23g (100%), Alcohol %: 0.27% (100%), Protein: 5.9g (11.8%), Manganese: 0.34mg (17.08%), Selenium: 11.69µg (16.69%), Vitamin B1: 0.21mg (13.9%), Folate: 51.34µg (12.84%), Vitamin B2: 0.22mg (12.73%), Phosphorus: 94.44mg (9.44%), Calcium: 91.26mg (9.13%), Iron: 1.53mg (8.51%), Copper: 0.15mg (7.68%), Vitamin B3: 1.48mg (7.41%), Zinc: 1.02mg (6.82%), Vitamin A: 316.63IU (6.33%), Fiber: 1.46g (5.84%), Potassium: 193.06mg (5.52%), Magnesium: 21.78mg (5.45%), Vitamin B5: 0.46mg (4.58%), Vitamin E: 0.6mg (4.02%), Vitamin B6: 0.08mg (4.02%), Vitamin D: 0.57µg (3.79%), Vitamin B12: 0.22µg (3.74%), Vitamin K: 2.1µg (2%)