



Cherry-Chocolate Coffee Cake

READY IN



130 min.

SERVINGS



8

CALORIES



825 kcal

MORNING MEAL

BRUNCH

BREAKFAST

DESSERT

Ingredients

- ☐ 0.5 teaspoon almond extract
- ☐ 1 teaspoon almond extract
- ☐ 1.5 teaspoons double-acting baking powder
- ☐ 0.8 teaspoon baking soda
- ☐ 1 cup blanched almonds and
- ☐ 2.5 cups cherries fresh sour pitted
- ☐ 3 large eggs
- ☐ 0.8 cup flour all-purpose
- ☐ 2 tablespoons flour all-purpose

- ☐ 3 cups flour all-purpose
- ☐ 2 teaspoons ground cinnamon
- ☐ 2 tablespoons cherry liqueur
- ☐ 2 teaspoons orange zest finely grated
- ☐ 0.8 teaspoon salt
- ☐ 1.3 cups cup heavy whipping cream sour
- ☐ 1 cup sugar
- ☐ 2 tablespoons sugar
- ☐ 1 stick butter unsalted cold cut into pieces
- ☐ 12 tablespoons butter unsalted plus more for the pan at room temperature ()
- ☐ 0.3 cup cocoa powder unsweetened
- ☐ 2 teaspoons vanilla extract

Equipment

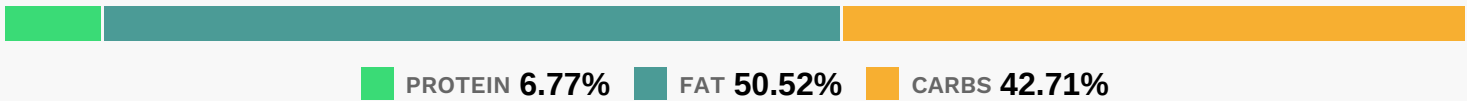
- ☐ food processor
- ☐ bowl
- ☐ frying pan
- ☐ baking sheet
- ☐ oven
- ☐ knife
- ☐ whisk
- ☐ stand mixer
- ☐ springform pan

Directions

- ☐ Spread the almonds on a baking sheet and bake until toasted, 5 to 7 minutes; let cool and transfer to a food processor.
- ☐ Add the sugar, butter, flour, cinnamon, orange zest and cocoa powder and pulse until the nuts are ground and the mixture starts to clump. Refrigerate until ready to use.

- ☐ Make the filling: Toss the cherries, almond extract and cherry liqueur, if using, in a bowl. Stir in the flour and sugar.
- ☐ Whisk the flour, baking powder, baking soda and salt in a large bowl. In a small bowl, whisk the sour cream and vanilla and almond extracts. Beat the butter and sugar in a stand mixer fitted with the paddle attachment on medium speed until smooth, about 5 minutes. Scrape down the bowl. Beat in the eggs one at a time, until light and fluffy, 2 to 3 minutes.
- ☐ Beat in half of the flour mixture on low speed until almost incorporated, then beat in half of the sour cream mixture. Beat in the remaining flour mixture, then the sour cream mixture; finish mixing the batter by hand (do not overmix).
- ☐ Butter the bottom and sides of a 10-inch springform pan.
- ☐ Spread half of the batter in the pan.
- ☐ Sprinkle half of the streusel on top, then cover with the cherry filling. Drop spoonfuls of the remaining batter on top of the cherries and smooth with the back of a spoon. Top with the remaining streusel.
- ☐ Bake on the lower oven rack until the cake springs back in the center when pressed, about 1 hour, 20 minutes.
- ☐ Transfer to a rack to cool. Run a knife around the inside of the pan, then remove the side.
- ☐ Photograph by Con Poulos

Nutrition Facts



Properties

Glycemic Index:60.52, Glycemic Load:54.45, Inflammation Score:-8, Nutrition Score:19.88652187845%

Flavonoids

Cyanidin: 13.03mg, Cyanidin: 13.03mg, Cyanidin: 13.03mg, Cyanidin: 13.03mg Pelargonidin: 0.12mg, Pelargonidin: 0.12mg, Pelargonidin: 0.12mg, Pelargonidin: 0.12mg Peonidin: 0.65mg, Peonidin: 0.65mg, Peonidin: 0.65mg, Peonidin: 0.65mg Catechin: 3.62mg, Catechin: 3.62mg, Catechin: 3.62mg, Catechin: 3.62mg Epigallocatechin: 0.15mg, Epigallocatechin: 0.15mg, Epigallocatechin: 0.15mg, Epigallocatechin: 0.15mg Epicatechin: 7.44mg, Epicatechin: 7.44mg, Epicatechin: 7.44mg, Epicatechin: 7.44mg Epicatechin 3-gallate: 0.02mg, Epicatechin 3-gallate: 0.02mg, Epicatechin 3-gallate: 0.02mg, Epicatechin 3-gallate: 0.02mg Isorhamnetin: 0.02mg, Isorhamnetin: 0.02mg, Isorhamnetin: 0.02mg, Isorhamnetin: 0.02mg Kaempferol: 0.1mg, Kaempferol: 0.1mg, Kaempferol: 0.1mg, Kaempferol: 0.1mg Myricetin: 0.02mg, Myricetin: 0.02mg, Myricetin: 0.02mg, Myricetin: 0.02mg

0.02mg Quercetin: 1.26mg, Quercetin: 1.26mg, Quercetin: 1.26mg, Quercetin: 1.26mg

Nutrients (% of daily need)

Calories: 824.89kcal (41.24%), Fat: 47.06g (72.4%), Saturated Fat: 23.45g (146.55%), Carbohydrates: 89.5g (29.83%), Net Carbohydrates: 84.1g (30.58%), Sugar: 37.22g (41.36%), Cholesterol: 167.89mg (55.96%), Sodium: 447.73mg (19.47%), Alcohol: 2.12g (100%), Alcohol %: 1.07% (100%), Caffeine: 6.18mg (2.06%), Protein: 14.2g (28.4%), Manganese: 0.94mg (46.82%), Selenium: 29.1µg (41.57%), Vitamin B1: 0.54mg (35.74%), Vitamin B2: 0.6mg (35.31%), Folate: 133.25µg (33.31%), Vitamin E: 4.95mg (33%), Phosphorus: 260.9mg (26.09%), Vitamin A: 1250.11IU (25%), Iron: 4.36mg (24.2%), Vitamin B3: 4.32mg (21.63%), Fiber: 5.4g (21.6%), Copper: 0.41mg (20.35%), Magnesium: 80.95mg (20.24%), Calcium: 163.13mg (16.31%), Potassium: 393.04mg (11.23%), Zinc: 1.52mg (10.11%), Vitamin B5: 0.87mg (8.66%), Vitamin D: 0.9µg (6.01%), Vitamin B6: 0.12mg (5.98%), Vitamin B12: 0.31µg (5.12%), Vitamin C: 4.06mg (4.92%), Vitamin K: 4.4µg (4.19%)