



Cherry Coffee Cake

READY IN



35 min.

SERVINGS



12

CALORIES



240 kcal

MORNING MEAL

BRUNCH

BREAKFAST

DESSERT

Ingredients

- ☐ 32 ounce bread dough frozen thawed
- ☐ 0.3 cup cherries dried
- ☐ 1 tablespoon milk fat-free
- ☐ 2.5 teaspoons milk fat-free
- ☐ 1.5 tablespoons honey
- ☐ 0.5 cup powdered sugar sifted
- ☐ 2 tablespoons sugar divided
- ☐ 0.3 teaspoon vanilla extract
- ☐ 1 teaspoon vanilla extract

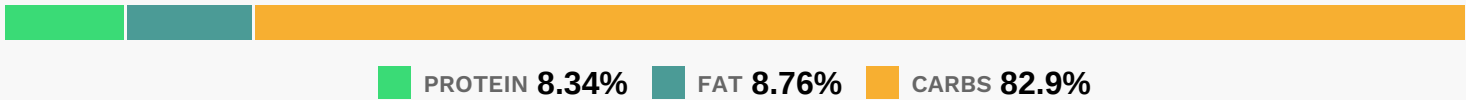
Equipment

- ☐ baking sheet
- ☐ oven

Directions

- ☐ Roll dough into a 12- x 8-inch rectangle on a baking sheet coated with cooking spray.
- ☐ Combine cream cheese, 1 tablespoon sugar, and 1 teaspoon vanilla, stirring well. Spoon cheese mixture lengthwise down center third of dough.
- ☐ Sprinkle cherries over cheese mixture; drizzle with honey.
- ☐ Along 12-inch sides of rectangle, cut 12 (1-inch-wide) strips from edge of filling to edge of dough. Fold strips, alternating sides, at an angle across filling.
- ☐ Brush top of dough with 1 tablespoon milk.
- ☐ Sprinkle with remaining 1 tablespoon sugar.
- ☐ Bake at 375 for 20 minutes or until golden.
- ☐ Combine powdered sugar, 2 1/2 teaspoons milk, and 1/4 teaspoon vanilla, stirring well.
- ☐ Drizzle sugar mixture over warm coffee cake.

Nutrition Facts



Properties

Glycemic Index:15.74, Glycemic Load:2.56, Inflammation Score:-1, Nutrition Score:0.55826087231221%

Nutrients (% of daily need)

Calories: 240.4kcal (12.02%), Fat: 2.22g (3.42%), Saturated Fat: 0g (0.01%), Carbohydrates: 47.32g (15.77%), Net Carbohydrates: 45.52g (16.55%), Sugar: 10.95g (12.17%), Cholesterol: 0.07mg (0.02%), Sodium: 357.29mg (15.53%), Alcohol: 0.14g (100%), Alcohol %: 0.2% (100%), Protein: 4.76g (9.52%), Fiber: 1.8g (7.19%), Vitamin A: 124.2IU (2.48%)