



Cherry-Pecan Ring

 Gluten Free

READY IN



50 min.

SERVINGS



10

CALORIES



227 kcal

SIDE DISH

Ingredients

- ☐ 0.3 cup butter melted
- ☐ 0.3 cup brown sugar packed
- ☐ 6 oz maraschino cherries drained (25 cherries)
- ☐ 0.3 cup cashew pieces
- ☐ 2 tablespoons granulated sugar
- ☐ 0.7 cup milk
- ☐ 2 tablespoons butter softened
- ☐ 1 eggs

- ☐ 1 cup powdered sugar
- ☐ 4 teaspoons water
- ☐ 0.5 teaspoon vanilla
- ☐ 2 cups frangelico

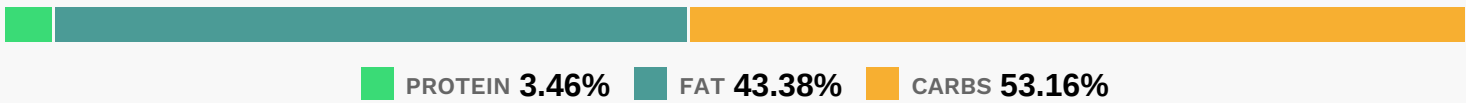
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ toothpicks
- ☐ cake form

Directions

- ☐ Heat oven to 400°F. Spray 8- or 12-cup fluted tube cake pan with cooking spray.
- ☐ Pour 1/3 cup melted butter into pan; turn pan to coat with butter.
- ☐ Sprinkle brown sugar over butter. Arrange cherries and pecans on sugar mixture.
- ☐ In medium bowl, stir Bisquick mix, granulated sugar, milk, 2 tablespoons softened butter and egg until combined; beat vigorously 30 seconds. Spoon batter evenly over cherries and pecans.
- ☐ Bake 20 to 25 minutes or until toothpick inserted in center comes out clean. Immediately place heatproof plate upside down on pan; carefully turn plate and pan over to remove coffee cake. Cool 10 minutes.
- ☐ Meanwhile, in small bowl, mix glaze ingredients until smooth and thin enough to drizzle, adding additional water, 1 teaspoon at a time, until desired consistency.
- ☐ Drizzle glaze over warm coffee cake.

Nutrition Facts



Properties

Glycemic Index:13.33, Glycemic Load:2.26, Inflammation Score:-3, Nutrition Score:2.8717391019606%

Nutrients (% of daily need)

Calories: 226.8kcal (11.34%), Fat: 11.21g (17.25%), Saturated Fat: 2.51g (15.71%), Carbohydrates: 30.91g (10.3%), Net Carbohydrates: 30.23g (10.99%), Sugar: 28.92g (32.14%), Cholesterol: 18.32mg (6.11%), Sodium: 113.82mg (4.95%), Alcohol: 0.07g (100%), Alcohol %: 0.11% (100%), Protein: 2.01g (4.02%), Vitamin A: 428.58IU (8.57%), Copper: 0.13mg (6.35%), Phosphorus: 53.84mg (5.38%), Calcium: 42.67mg (4.27%), Magnesium: 16.73mg (4.18%), Manganese: 0.08mg (4.04%), Selenium: 2.72µg (3.89%), Vitamin B2: 0.05mg (3.05%), Vitamin E: 0.42mg (2.82%), Zinc: 0.42mg (2.8%), Iron: 0.5mg (2.77%), Fiber: 0.69g (2.74%), Vitamin B12: 0.14µg (2.29%), Potassium: 77.12mg (2.2%), Vitamin B1: 0.03mg (2.01%), Vitamin B6: 0.04mg (2.01%), Vitamin B5: 0.19mg (1.93%), Vitamin D: 0.27µg (1.78%), Vitamin K: 1.78µg (1.7%)