



Cherry Swirl Coffee Cake

 Gluten Free

READY IN



45 min.

SERVINGS



18

CALORIES



124 kcal

MORNING MEAL

BRUNCH

BREAKFAST

DESSERT

Ingredients

- 1 teaspoon almond extract
- 0.3 cup butter melted
- 21 oz cherry pie filling canned
- 3 eggs
- 0.5 cup granulated sugar
- 0.5 cup milk
- 1 tablespoons milk
- 1 cup powdered sugar

- 1 teaspoon vanilla
- 4 cups frangelico
- 4 cups frangelico

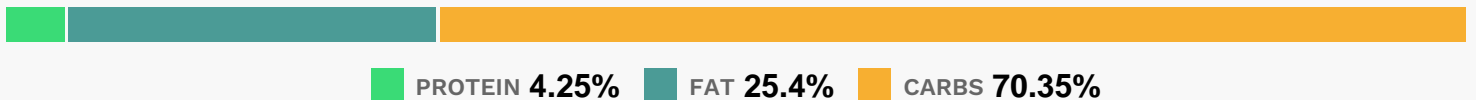
Equipment

- bowl
- frying pan
- oven

Directions

- Heat oven to 350F. Grease bottom and sides of 1 (15x10x1-inch) pan or 2 (9-inch) square pans with shortening or cooking spray. In large bowl, stir all coffee cake ingredients except pie filling; beat vigorously with spoon 30 seconds.
- Spread two-thirds of the batter (about 2 1/2 cups) in 15x10-inch pan or one-third of the batter (about 1 1/4 cups) in each square pan.
- Spread pie filling over batter (filling may not cover batter completely). Drop remaining batter by tablespoonfuls onto pie filling.
- Bake 20 to 25 minutes or until light brown. Meanwihle, in small bowl, stir glaze ingredients until smooth and thin enough to drizzle.
- Drizzle glaze over warm coffee cake.
- Serve warm or cool.

Nutrition Facts



Properties

Glycemic Index:8.12, Glycemic Load:4.01, Inflammation Score:-2, Nutrition Score:1.5595652295843%

Nutrients (% of daily need)

Calories: 124.36kcal (6.22%), Fat: 3.52g (5.42%), Saturated Fat: 0.9g (5.65%), Carbohydrates: 21.94g (7.31%), Net Carbohydrates: 21.74g (7.91%), Sugar: 12.51g (13.9%), Cholesterol: 28.19mg (9.4%), Sodium: 49.22mg (2.14%), Alcohol: 0.15g (100%), Alcohol %: 0.3% (100%), Protein: 1.32g (2.65%), Vitamin A: 232.51IU (4.65%), Selenium: 2.6µg

(3.72%), Vitamin B2: 0.05mg (3.13%), Phosphorus: 27.92mg (2.79%), Vitamin B12: 0.11µg (1.83%), Calcium: 18.22mg (1.82%), Potassium: 58.49mg (1.67%), Copper: 0.03mg (1.65%), Vitamin B5: 0.16mg (1.64%), Vitamin D: 0.23µg (1.54%), Vitamin B6: 0.03mg (1.49%), Vitamin C: 1.2mg (1.45%), Folate: 4.8µg (1.2%), Iron: 0.22mg (1.19%), Vitamin E: 0.18mg (1.19%), Magnesium: 4.26mg (1.06%), Vitamin B1: 0.02mg (1.06%)