



## Cherry Swirl Coffee Cake

 Popular

READY IN



45 min.

SERVINGS



18

CALORIES



234 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
- 1 tablespoons milk
- 1 cup powdered sugar
- 1 teaspoon vanilla

4 cups baking mix original bisquick®

## Equipment

bowl

frying pan

oven

## Directions

Heat oven to 350°F. 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. Meanwhile, 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



**PROTEIN 5.54%** **FAT 28.54%** **CARBS 65.92%**

## Properties

Glycemic Index:6.01, Glycemic Load:3.89, Inflammation Score:-3, Nutrition Score:4.7613042903983%

## Nutrients (% of daily need)

Calories: 234.43kcal (11.72%), Fat: 7.41g (11.4%), Saturated Fat: 1.83g (11.47%), Carbohydrates: 38.5g (12.83%), Net Carbohydrates: 37.75g (13.73%), Sugar: 15.29g (16.99%), Cholesterol: 27.91mg (9.3%), Sodium: 386.91mg (16.82%), Alcohol: 0.15g (100%), Alcohol %: 0.23% (100%), Protein: 3.24g (6.47%), Phosphorus: 177.07mg (17.71%), Vitamin B1: 0.17mg (11.02%), Folate: 38.13µg (9.53%), Vitamin B2: 0.16mg (9.44%), Selenium: 4.47µg (6.39%), Vitamin B3: 1.27mg (6.33%), Calcium: 57.62mg (5.76%), Iron: 0.95mg (5.3%), Manganese: 0.1mg (5.21%), Vitamin A: 222.59IU (4.45%), Vitamin B5: 0.37mg (3.75%), Copper: 0.07mg (3.7%), Fiber: 0.76g (3.03%), Vitamin B12: 0.18µg (2.95%), Potassium:

91.79mg (2.62%), Magnesium: 10.11mg (2.53%), Vitamin B6: 0.05mg (2.29%), Zinc: 0.28mg (1.84%), Vitamin K: 1.76µg (1.67%), Vitamin C: 1.28mg (1.55%), Vitamin E: 0.21mg (1.4%), Vitamin D: 0.16µg (1.04%)