



Chocolate-Cherry Coffee-Cake Ring

READY IN



45 min.

SERVINGS



16

CALORIES



259 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 0.3 teaspoon almond extract
- ☐ 1 cup confectioners' sugar
- ☐ 1 large eggs
- ☐ 0.3 cup flour all-purpose
- ☐ 16 oz hot-roll mix
- ☐ 0.5 cup brown sugar light
- ☐ 2 tablespoons milk
- ☐ 4 ounces bittersweet chocolate finely chopped
- ☐ 2 tablespoons sugar

- ☐ 1 cup cherries dried sweet
- ☐ 6 tablespoons butter unsalted softened
- ☐ 0.3 cup cocoa unsweetened
- ☐ 2 cups water boiling

Equipment

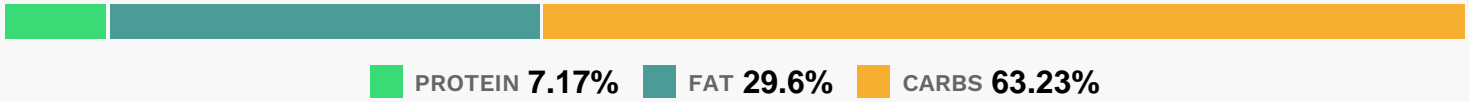
- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ whisk
- ☐ wire rack
- ☐ spatula

Directions

- ☐ Preheat oven to 375F. Line a large baking sheet with parchment; set aside.
- ☐ In a large bowl, combine hotroll mix with yeast (included in box), sugar, 2 Tbsp. butter and 1 cup hot water.
- ☐ Mix until a ragged dough forms. On a floured surface, knead dough for 5 minutes place it in a lightly oiled bowl and turn to coat. Cover; let rise in a warm place for 35 minutes.
- ☐ Pour 2 cups boiling water over cherries. Soak for 15 minutes; drain.
- ☐ In a bowl, mix cherries, chocolate, cocoa, flour, brown sugar, almond extract and remaining 4 Tbsp. butter.
- ☐ Roll out dough into a 12- by-18-inch rectangle (long side closest to you).
- ☐ Spread with cherry filling, leaving a 3-inch border along longer sides and a 1-inch border along shorter sides.
- ☐ Gently roll dough away from you, creating a long cylinder; pinch seam to seal. Position cylinder so seam faces down. Curve cylinder ends together to form a ring and pinch ends together to seal.
- ☐ Place ring on prepared baking sheet.

- ☐
- Cut 16 evenly spaced slices, but cut only two-thirds into ring, keeping inner edge of ring intact. Give each slice a 1/4 twist so filling is exposed. Beat egg and 1 Tbsp. water; brush overring.
- ☐
- Bake until golden brown, 30 to 35 minutes. Cool on baking sheet for 5 minutes. Using two spatulas, transfer ring to a wire rack; cool.
- ☐
- Whisk together confectioners' sugar and milk to form a glaze, and then drizzle over cooled coffee cake.

Nutrition Facts



Properties

Glycemic Index:15.32, Glycemic Load:10.65, Inflammation Score:-4, Nutrition Score:6.0926086721213%

Flavonoids

Catechin: 0.87mg, Catechin: 0.87mg, Catechin: 0.87mg, Catechin: 0.87mg Epicatechin: 2.64mg, Epicatechin: 2.64mg, Epicatechin: 2.64mg, Epicatechin: 2.64mg Quercetin: 0.13mg, Quercetin: 0.13mg, Quercetin: 0.13mg, Quercetin: 0.13mg

Nutrients (% of daily need)

Calories: 258.89kcal (12.94%), Fat: 8.65g (13.3%), Saturated Fat: 4.74g (29.63%), Carbohydrates: 41.56g (13.85%), Net Carbohydrates: 39.22g (14.26%), Sugar: 24.23g (26.92%), Cholesterol: 23.56mg (7.85%), Sodium: 151.59mg (6.59%), Alcohol: 0.02g (100%), Alcohol %: 0.03% (100%), Caffeine: 9.19mg (3.06%), Protein: 4.71g (9.42%), Manganese: 0.32mg (16.08%), Selenium: 10.34µg (14.78%), Vitamin B1: 0.18mg (11.68%), Iron: 1.93mg (10.72%), Fiber: 2.34g (9.36%), Copper: 0.18mg (9.24%), Vitamin A: 423.88IU (8.48%), Folate: 32.35µg (8.09%), Vitamin B2: 0.12mg (7.12%), Vitamin B3: 1.4mg (7.02%), Magnesium: 27.76mg (6.94%), Phosphorus: 68.65mg (6.87%), Calcium: 66.06mg (6.61%), Zinc: 0.56mg (3.72%), Potassium: 115.09mg (3.29%), Vitamin K: 2.29µg (2.18%), Vitamin B12: 0.12µg (1.94%), Vitamin E: 0.28mg (1.84%), Vitamin B6: 0.03mg (1.61%), Vitamin D: 0.16µg (1.08%), Vitamin B5: 0.1mg (1.03%)