



Chocolate Chip Coffee Cake

READY IN



45 min.

SERVINGS



15

CALORIES



208 kcal

MORNING MEAL

BRUNCH

BREAKFAST

DESSERT

Ingredients

- ☐ 2 large eggs
- ☐ 0.5 cup milk
- ☐ 16 ounce pound cake mix divided
- ☐ 15 servings try build-a-meal
- ☐ 1 cup semisweet chocolate morsels
- ☐ 15 servings streusel topping
- ☐ 8 ounce cup heavy whipping cream sour

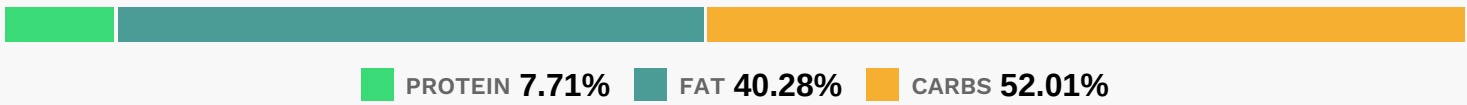
Equipment

- ☐ frying pan
- ☐ oven
- ☐ wire rack
- ☐ hand mixer

Directions

- ☐ Stir together chocolate morsels and 1 tablespoon cake mix; set aside. Beat sour cream, milk, eggs, and remaining cake mix at low speed with an electric mixer 30 seconds or until blended. Increase speed to medium, and beat 3 more minutes. Spoon half of batter into a lightly greased 13- x 9-inch pan; sprinkle morsel mixture evenly over batter.
- ☐ Spread remaining batter on top.
- ☐ Sprinkle Streusel Topping evenly over batter.
- ☐ Bake at 350 for 25 minutes or until a wooden pick inserted in center of cake comes out clean. Cool on a wire rack.

Nutrition Facts



Properties

Glycemic Index:2.53, Glycemic Load:0.14, Inflammation Score:-2, Nutrition Score:5.4995652197496%

Nutrients (% of daily need)

Calories: 208.26kcal (10.41%), Fat: 9.36g (14.4%), Saturated Fat: 4.82g (30.1%), Carbohydrates: 27.18g (9.06%), Net Carbohydrates: 25.82g (9.39%), Sugar: 16.79g (18.66%), Cholesterol: 66.27mg (22.09%), Sodium: 210.31mg (9.14%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 10.39mg (3.46%), Protein: 4.03g (8.06%), Manganese: 0.3mg (14.85%), Phosphorus: 112.82mg (11.28%), Selenium: 7.05µg (10.08%), Iron: 1.79mg (9.92%), Copper: 0.19mg (9.33%), Vitamin B2: 0.16mg (9.31%), Magnesium: 30.69mg (7.67%), Vitamin B1: 0.09mg (6.06%), Calcium: 58.67mg (5.87%), Fiber: 1.37g (5.46%), Zinc: 0.71mg (4.71%), Folate: 18.44µg (4.61%), Potassium: 148.42mg (4.24%), Vitamin A: 196.07IU (3.92%), Vitamin B3: 0.77mg (3.85%), Vitamin B12: 0.23µg (3.83%), Vitamin B5: 0.38mg (3.8%), Vitamin B6: 0.05mg (2.32%), Vitamin E: 0.32mg (2.1%), Vitamin D: 0.28µg (1.89%), Vitamin K: 1.28µg (1.22%)