



Chocolate Chip Coffee Cake

READY IN



45 min.

SERVINGS



12

CALORIES



522 kcal

MORNING MEAL

BRUNCH

BREAKFAST

DESSERT

Ingredients

- ☐ 0.3 teaspoon double-acting baking powder
- ☐ 0.3 teaspoon baking soda
- ☐ 2 cups cake flour
- ☐ 0.3 cup egg whites
- ☐ 3 large eggs
- ☐ 0.3 cup brown sugar packed ()
- ☐ 0.8 cup powdered sugar
- ☐ 0.5 teaspoon salt
- ☐ 1.3 cups semi chocolate chips mini divided

- ☐ 2 tablespoons cup heavy whipping cream sour
- ☐ 1 cup sugar
- ☐ 0.5 cup butter unsalted room temperature (1 stick)
- ☐ 1.5 cups walnuts coarsely chopped

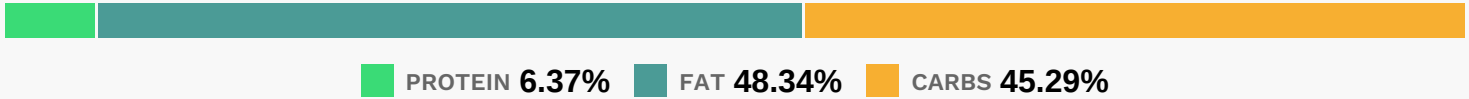
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ whisk
- ☐ hand mixer

Directions

- ☐ Position rack in center of oven and preheat to 350°F. Butter and flour 10-inch-diameter tube pan, then spray with nonstick spray.
- ☐ Mix egg whites, brown sugar, and salt in bowl.
- ☐ Mix in walnuts and 1/4 cup chocolate chips.
- ☐ Whisk flour, salt, baking powder, and baking soda in medium bowl. Using electric mixer, beat sugar and butter in large bowl to blend. Beat in eggs 1 at a time. Stir in flour mixture in 4 additions alternately with sour cream in 3 additions, beginning and ending with flour mixture. Stir in 1 cup chocolate chips.
- ☐ Transfer batter to pan; smooth top. Spoon walnut mixture evenly over.
- ☐ Bake cake until tester inserted near center comes out clean, about 1 hour. Cool in pan on rack 10 minutes. Turn cake out onto rack; invert onto second rack (walnuts should be on top). Cool. (Can be made 1 day ahead. Wrap in plastic.)
- ☐ Mix powdered sugar and sour cream in bowl; drizzle over cake.

Nutrition Facts



Properties

Glycemic Index:20.76, Glycemic Load:21.65, Inflammation Score:-5, Nutrition Score:10.551739091459%

Flavonoids

Cyanidin: 0.4mg, Cyanidin: 0.4mg, Cyanidin: 0.4mg, Cyanidin: 0.4mg

Nutrients (% of daily need)

Calories: 522.44kcal (26.12%), Fat: 28.63g (44.05%), Saturated Fat: 11.83g (73.93%), Carbohydrates: 60.36g (20.12%), Net Carbohydrates: 56.91g (20.69%), Sugar: 39.55g (43.94%), Cholesterol: 69.49mg (23.16%), Sodium: 161.54mg (7.02%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 21.19mg (7.06%), Protein: 8.49g (16.98%), Manganese: 1mg (50.03%), Copper: 0.59mg (29.74%), Selenium: 16.3µg (23.28%), Magnesium: 74.71mg (18.68%), Phosphorus: 166.26mg (16.63%), Fiber: 3.45g (13.81%), Iron: 2.46mg (13.68%), Zinc: 1.46mg (9.76%), Vitamin B2: 0.14mg (8.06%), Potassium: 263.98mg (7.54%), Folate: 27.75µg (6.94%), Vitamin A: 331.99IU (6.64%), Vitamin B6: 0.12mg (5.99%), Calcium: 54.65mg (5.47%), Vitamin B1: 0.08mg (5.37%), Vitamin B5: 0.47mg (4.75%), Vitamin E: 0.69mg (4.6%), Vitamin B3: 0.61mg (3.03%), Vitamin B12: 0.18µg (3.01%), Vitamin K: 2.96µg (2.82%), Vitamin D: 0.39µg (2.61%)