



Chocolate Streusel Coffee Cake

READY IN



95 min.

SERVINGS



9

CALORIES



348 kcal

MORNING MEAL

BRUNCH

BREAKFAST

DESSERT

Ingredients

- 1.5 cups flour all-purpose
- 0.8 cup granulated sugar
- 1 teaspoon ground cinnamon
- 0.8 teaspoon double-acting baking powder
- 0.3 teaspoon baking soda
- 0.5 teaspoon salt
- 0.5 cup butter firm cut into pieces
- 0.7 cup buttermilk
- 1 eggs

- 1 teaspoon vanilla
- 0.3 cup flour all-purpose
- 0.3 cup brown sugar packed
- 1 tablespoon cocoa powder
- 2 tablespoons butter softened
- 0.3 cup semisweet chocolate chips miniature

Equipment

- bowl
- frying pan
- oven
- blender
- hand mixer
- toothpicks

Directions

- Heat oven to 350°F (325°F for dark or nonstick pan). Grease bottom only of 8-inch square pan with shortening or spray bottom with cooking spray.
- In large bowl, stir 1 1/2 cups flour, the granulated sugar, cinnamon, baking powder, baking soda and salt until mixed.
- Cut in butter, using pastry blender (or pulling 2 table knives through ingredients in opposite directions), until mixture is crumbly.
- Add buttermilk, egg and vanilla. Beat with electric mixer on medium speed 1 minute.
- Spread in pan.
- In small bowl, mix all streusel ingredients except chocolate chips with fork until mixture is crumbly.
- Sprinkle over batter.
- Sprinkle with chocolate chips.
- Bake 35 to 45 minutes or until toothpick inserted in center comes out clean. Cool 30 minutes.
- Serve warm.

Nutrition Facts

PROTEIN 4.96% FAT 42.44% CARBS 52.6%

Properties

Glycemic Index:38.68, Glycemic Load:25.41, Inflammation Score:-5, Nutrition Score:6.6995652079906%

Flavonoids

Catechin: 0.36mg, Catechin: 0.36mg, Catechin: 0.36mg, Catechin: 0.36mg Epicatechin: 1.09mg, Epicatechin: 1.09mg, Epicatechin: 1.09mg Quercetin: 0.06mg, Quercetin: 0.06mg, Quercetin: 0.06mg, Quercetin: 0.06mg

Nutrients (% of daily need)

Calories: 348.24kcal (17.41%), Fat: 16.6g (25.54%), Saturated Fat: 4.65g (29.05%), Carbohydrates: 46.28g (15.43%), Net Carbohydrates: 44.77g (16.28%), Sugar: 26g (28.88%), Cholesterol: 20.54mg (6.85%), Sodium: 372mg (16.17%), Alcohol: 0.15g (100%), Alcohol %: 0.21% (100%), Caffeine: 6.93mg (2.31%), Protein: 4.37g (8.73%), Manganese: 0.32mg (16.05%), Selenium: 11.21µg (16.02%), Vitamin B1: 0.21mg (13.69%), Vitamin A: 622.06IU (12.44%), Folate: 48.08µg (12.02%), Vitamin B2: 0.19mg (11%), Iron: 1.82mg (10.11%), Phosphorus: 83.54mg (8.35%), Vitamin B3: 1.54mg (7.69%), Copper: 0.15mg (7.56%), Calcium: 63.51mg (6.35%), Fiber: 1.51g (6.02%), Magnesium: 23.35mg (5.84%), Vitamin E: 0.61mg (4.07%), Zinc: 0.52mg (3.47%), Potassium: 119.23mg (3.41%), Vitamin B5: 0.29mg (2.92%), Vitamin B12: 0.15µg (2.55%), Vitamin D: 0.33µg (2.19%), Vitamin B6: 0.03mg (1.63%)