



Cinnamon Crumb Cake

READY IN



45 min.

SERVINGS



8

CALORIES



211 kcal

MORNING MEAL

BRUNCH

BREAKFAST

DESSERT

Ingredients

- 0.5 teaspoon double-acting baking powder
- 0.5 teaspoon baking soda
- 0.7 cup brown sugar packed
- 1 large eggs
- 1.3 cups flour all-purpose
- 0.8 teaspoon ground cinnamon
- 0.5 cup buttermilk low-fat
- 0.3 cup stick margarine chilled cut into small pieces
- 0.1 teaspoon salt

1 teaspoon vanilla extract

Equipment

bowl

oven

knife

wire rack

blender

cake form

measuring cup

Directions

Preheat oven to 35

Lightly spoon the flour into dry measuring cups, and level with a knife.

Combine the flour, brown sugar, cinnamon, and salt in a bowl, and cut in margarine with a pastry blender or 2 knives until the mixture resembles coarse meal. Reserve 1/2 cup flour mixture for topping, and set aside.

Combine remaining flour mixture, baking powder, and baking soda, and add the buttermilk, vanilla, and egg. Beat at medium speed of a mixer until blended. Spoon batter into an 8-inch round cake pan coated with cooking spray.

Sprinkle reserved 1/2 cup flour mixture over batter.

Bake at 350 for 30 minutes or until cake springs back when touched lightly in center. Cool on a wire rack.

Nutrition Facts



PROTEIN 6.42% **FAT 29.34%** **CARBS 64.24%**

Properties

Glycemic Index:21.5, Glycemic Load:10.85, Inflammation Score:-3, Nutrition Score:4.4295651718326%

Nutrients (% of daily need)

Calories: 210.89kcal (10.54%), Fat: 6.9g (10.62%), Saturated Fat: 1.56g (9.75%), Carbohydrates: 34g (11.33%), Net Carbohydrates: 33.38g (12.14%), Sugar: 18.65g (20.72%), Cholesterol: 23.85mg (7.95%), Sodium: 237.62mg (10.33%), Alcohol: 0.17g (100%), Alcohol %: 0.32% (100%), Protein: 3.4g (6.8%), Selenium: 9.07µg (12.95%), Vitamin B1: 0.16mg (10.78%), Folate: 39.7µg (9.92%), Manganese: 0.18mg (9.05%), Vitamin B2: 0.15mg (8.91%), Iron: 1.2mg (6.65%), Vitamin A: 305.81IU (6.12%), Vitamin B3: 1.19mg (5.97%), Calcium: 57.91mg (5.79%), Phosphorus: 54.88mg (5.49%), Vitamin B5: 0.25mg (2.54%), Fiber: 0.63g (2.51%), Potassium: 81.27mg (2.32%), Magnesium: 8.81mg (2.2%), Copper: 0.04mg (2.2%), Vitamin E: 0.32mg (2.12%), Zinc: 0.29mg (1.93%), Vitamin B6: 0.03mg (1.65%), Vitamin B12: 0.1µg (1.6%)