



## Cinnamon Eggless Coffee Cake

 Vegetarian

READY IN



45 min.

SERVINGS



6

CALORIES



328 kcal

MORNING MEAL

BRUNCH

BREAKFAST

DESSERT

### Ingredients

- 1 cup flour
- 0.5 cup flour
- 1 cup powdered sugar
- 6 tablespoons vegetable oil
- 1 tablespoon vinegar
- 0.5 teaspoon coffee instant
- 1 teaspoon ground cinnamon
- 1 teaspoon baking soda

- 0.5 teaspoon salt
- 1 teaspoon vanilla essence
- 0.5 cup yogurt
- 0.5 cup strong coffee decoction

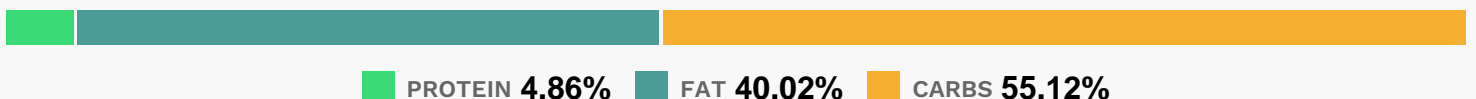
## Equipment

- oven
- knife
- wire rack

## Directions

- Preheat the oven for 10 minutes at 180C. Grease a rectangular tin for baking the cake and keep it aside. Take a big vessel and sift the two kinds of flour with baking powder, coffee, powder, cinnamon powder and salt for at least three times.
- Take another vessel and beat powdered sugar and oil till it is light and fluffy , for about 10 minutes.
- Add the curd, coffee decoction, vanilla essence and vinegar in the sugar and oil mixture and stir it thoroughly. Keep 1 tsp. of sugar aside.
- Gently mix in the liquid mix in the dry flour.
- Mix the whole batter very lightly till it resembles a uniform paste. Do not over mix, just 10-12 strokes will do.
- Pour the prepared batter in the baking tin and sprinkle 1 tsp. of sugar over it.
- Bake it at 180C for about 25-30 minutes or till done.
- Insert a clean knife and take it out, if it comes clean the cinnamon tea cake is ready, else bake it for few more minutes.
- Take out of the oven and let it cool on a wire rack.
- Cut it in desired shape and serve with tea or coffee. Stays good for a week.

## Nutrition Facts



## Properties

Glycemic Index:37.33, Glycemic Load:17.44, Inflammation Score:-2, Nutrition Score:6.6073913043478%

## Flavonoids

Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg

Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

## Nutrients (% of daily need)

Calories: 327.94kcal (16.4%), Fat: 14.58g (22.43%), Saturated Fat: 2.55g (15.95%), Carbohydrates: 45.18g (15.06%), Net Carbohydrates: 44.15g (16.06%), Sugar: 20.69g (22.99%), Cholesterol: 2.65mg (0.88%), Sodium: 387.18mg (16.83%), Alcohol: 0.23g (1.27%), Caffeine: 10.52mg (3.51%), Protein: 3.98g (7.97%), Vitamin K: 25.27µg (24.07%), Vitamin B1: 0.25mg (16.94%), Selenium: 11.2µg (16%), Folate: 59.03µg (14.76%), Manganese: 0.28mg (14.12%), Vitamin B2: 0.2mg (11.94%), Vitamin B3: 1.93mg (9.64%), Iron: 1.51mg (8.4%), Vitamin E: 1.15mg (7.69%), Phosphorus: 54.35mg (5.44%), Fiber: 1.02g (4.08%), Calcium: 33.8mg (3.38%), Vitamin B5: 0.27mg (2.68%), Magnesium: 10.5mg (2.63%), Copper: 0.05mg (2.53%), Zinc: 0.35mg (2.35%), Potassium: 80.63mg (2.3%), Vitamin B12: 0.08µg (1.26%), Vitamin B6: 0.02mg (1.06%)