



Cinnamon Swirl Bundt Coffee Cake

 Vegetarian

READY IN



80 min.

SERVINGS



10

CALORIES



361 kcal

MORNING MEAL

BRUNCH

BREAKFAST

DESSERT

Ingredients

- ☐ 1 teaspoon double-acting baking powder
- ☐ 1 teaspoon baking soda
- ☐ 0.8 cup butter room temperature
- ☐ 3 eggs
- ☐ 2.5 cups flour all-purpose
- ☐ 1 tablespoon ground cinnamon
- ☐ 1 cup heavy whipping cream sour
- ☐ 1 teaspoon vanilla extract

- ☐ 0.5 cup walnuts chopped
- ☐ 0.3 cup sugar white

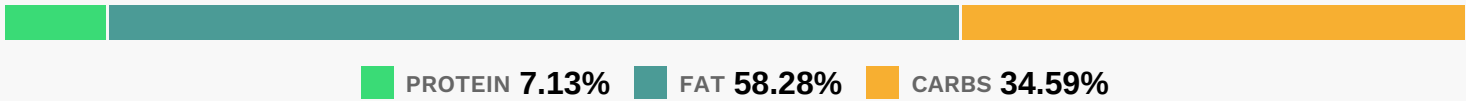
Equipment

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

Directions

- ☐ Preheat oven to 400 degrees F (205 degrees C). Grease a 10-inch bundt pan.
- ☐ Beat butter and sugar with an electric mixer in a large bowl until light and fluffy. The mixture should be noticeably lighter in color.
- ☐ Add eggs one at a time, allowing each egg to blend into the butter mixture before adding the next.
- ☐ Mix in vanilla.
- ☐ Combine flour, baking soda, and baking powder.
- ☐ Pour flour mixture into batter alternately with the sour cream, mixing until just incorporated. Fold in walnuts, mixing just enough to evenly combine.
- ☐ Pour half the batter into the prepared pan.
- ☐ Mix the remaining 1/4 cup of white sugar with the cinnamon.
- ☐ Sprinkle cinnamon sugar over the batter in the pan. Drop remaining cake batter in heaping spoonfuls over filling, covering it as best you can.
- ☐ Bake in preheated oven for 8 minutes. Lower heat to 350 degrees F (175 degrees C) and bake for an additional 40 minutes, or until a tester comes out clean.

Nutrition Facts



Properties

Glycemic Index:31.21, Glycemic Load:20.94, Inflammation Score:-5, Nutrition Score:8.8478261647017%

Flavonoids

Cyanidin: 0.16mg, Cyanidin: 0.16mg, Cyanidin: 0.16mg, Cyanidin: 0.16mg

Nutrients (% of daily need)

Calories: 361.08kcal (18.05%), Fat: 23.67g (36.42%), Saturated Fat: 11.9g (74.36%), Carbohydrates: 31.6g (10.53%), Net Carbohydrates: 29.94g (10.89%), Sugar: 6.14g (6.82%), Cholesterol: 99.28mg (33.09%), Sodium: 288.09mg (12.53%), Alcohol: 0.14g (100%), Alcohol %: 0.18% (100%), Protein: 6.52g (13.04%), Manganese: 0.56mg (28%), Selenium: 16.01µg (22.87%), Vitamin B1: 0.28mg (18.41%), Folate: 71.06µg (17.77%), Vitamin B2: 0.27mg (15.86%), Vitamin A: 643.55IU (12.87%), Phosphorus: 110.99mg (11.1%), Iron: 1.98mg (11.02%), Vitamin B3: 1.96mg (9.81%), Copper: 0.16mg (7.75%), Calcium: 76.74mg (7.67%), Fiber: 1.66g (6.65%), Magnesium: 20.98mg (5.24%), Vitamin B5: 0.47mg (4.72%), Vitamin E: 0.7mg (4.66%), Zinc: 0.68mg (4.51%), Vitamin B6: 0.08mg (3.95%), Potassium: 114.51mg (3.27%), Vitamin B12: 0.19µg (3.25%), Vitamin K: 2.08µg (1.98%), Vitamin D: 0.26µg (1.76%)