



Cinnamon Swirl Coffeecake

 Vegetarian

READY IN



210 min.

SERVINGS



10

CALORIES



399 kcal

MORNING MEAL

BRUNCH

BREAKFAST

DESSERT

Ingredients

- ☐ 0.5 cup butter unsalted softened
- ☐ 1.3 cup granulated sugar
- ☐ 2 large eggs
- ☐ 1 teaspoon vanilla
- ☐ 2 cups flour all-purpose
- ☐ 1 tablespoon double-acting baking powder
- ☐ 0.5 teaspoon coarse salt (coarse salt)
- ☐ 0.5 cup milk

- ☐ 0.3 cup butter unsalted melted
- ☐ 0.3 cup brown sugar light packed
- ☐ 4 teaspoons ground cinnamon
- ☐ 1 tablespoon flour all-purpose
- ☐ 2 tablespoons brown sugar light packed
- ☐ 2 tablespoons rolled oats
- ☐ 2 tablespoons butter unsalted melted

Equipment

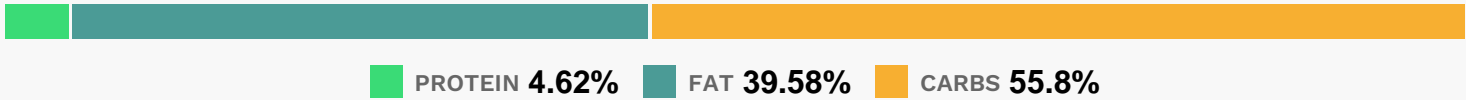
- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ wire rack
- ☐ loaf pan
- ☐ toothpicks
- ☐ stand mixer

Directions

- ☐ Heat oven to 350°F. Grease a 9x5x3-inch loaf pan on the sides and bottom. Set aside.
- ☐ Combine 1/2 cup butter with granulated sugar in the bowl of a stand mixer. Beat on medium speed until creamed together about 3 to 4 minutes until smooth and fluffy.
- ☐ Add the eggs one by one, beating well after each addition.
- ☐ Add the vanilla; beat well.
- ☐ In a medium bowl, sift together the flour, baking powder and salt.
- ☐ With the stand mixer on low speed, add the flour mixture a little at a time, alternating with the milk. Do not over mix.
- ☐ In a separate small bowl, stir together all filling ingredients.
- ☐ Pour half of batter into pan.
- ☐ Spread filling over batter; pour remaining half of batter over filling.

- ☐
- In another small bowl, stir together topping ingredients.
- ☐
- Sprinkle topping over batter.
- ☐
- Bake 50 to 60 minutes or until top is golden brown and toothpick inserted in center comes out clean.
- ☐
- Cool 10 minutes in pan on wire rack. Loosen sides of loaf from pan; remove from pan and place on wire rack. Cool completely, about 2 hours before slicing.

Nutrition Facts



Properties

Glycemic Index:39.51, Glycemic Load:32.48, Inflammation Score:-4, Nutrition Score:7.065652133654%

Nutrients (% of daily need)

Calories: 399.04kcal (19.95%), Fat: 17.84g (27.45%), Saturated Fat: 10.78g (67.37%), Carbohydrates: 56.59g (18.86%), Net Carbohydrates: 55.35g (20.13%), Sugar: 35.18g (39.08%), Cholesterol: 81.29mg (27.1%), Sodium: 268.17mg (11.66%), Alcohol: 0.14g (100%), Alcohol %: 0.16% (100%), Protein: 4.69g (9.38%), Manganese: 0.37mg (18.58%), Selenium: 12.87µg (18.39%), Vitamin B1: 0.22mg (14.65%), Folate: 52.95µg (13.24%), Vitamin B2: 0.2mg (11.99%), Calcium: 116.82mg (11.68%), Vitamin A: 571.55IU (11.43%), Phosphorus: 96.83mg (9.68%), Iron: 1.71mg (9.48%), Vitamin B3: 1.59mg (7.93%), Fiber: 1.24g (4.97%), Vitamin D: 0.63µg (4.21%), Vitamin E: 0.61mg (4.07%), Vitamin B5: 0.36mg (3.63%), Vitamin B12: 0.19µg (3.14%), Copper: 0.06mg (3.09%), Magnesium: 12.11mg (3.03%), Zinc: 0.44mg (2.94%), Potassium: 86.5mg (2.47%), Vitamin B6: 0.04mg (2.15%), Vitamin K: 1.81µg (1.72%)