



## Coffee Angel Food Cake

READY IN



45 min.

SERVINGS



12

CALORIES



330 kcal

DESSERT

### Ingredients

- ☐ 1 teaspoon almond extract
- ☐ 14.5 ounce angel food cake mix
- ☐ 1 tablespoon coffee granules instant
- ☐ 2 tablespoons coffee granules instant
- ☐ 6 tablespoons butter softened
- ☐ 1 pound powdered sugar
- ☐ 3 tablespoons skim milk
- ☐ 1 teaspoon vanilla extract
- ☐ 1 tablespoon water

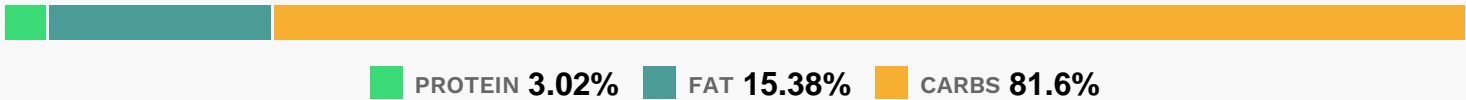
# Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ knife
- ☐ blender
- ☐ spatula

# Directions

- ☐ Combine 1 tablespoon coffee granules and 1 tablespoon water in a small bowl; stir well, and set aside.
- ☐ Prepare angel food cake batter according to package directions. Fold in coffee mixture and extracts. Spoon batter into an ungreased 10-inch tube pan, spreading evenly. Break large air pockets by cutting through batter with a knife.
- ☐ Bake at 375 for 30 minutes or until cake springs back when lightly touched. Invert pan, and let cool for 40 minutes. Loosen cake from sides of pan, using a narrow metal spatula. Invert cake onto a serving plate; set aside.
- ☐ Combine 2 tablespoons coffee granules and 1 tablespoon water in a small bowl; stir well, and set aside.
- ☐ Cream margarine at high speed of a mixer.
- ☐ Add coffee mixture; beat well. Gradually add powdered sugar, beating at medium speed until well-blended.
- ☐ Add milk; beat well.
- ☐ Spread frosting over top and sides of cake. Store loosely covered in refrigerator.

# Nutrition Facts



# Properties

Glycemic Index:2.77, Glycemic Load:0.06, Inflammation Score:-2, Nutrition Score:2.5826087127561%

Nutrients (% of daily need)

Calories: 330.35kcal (16.52%), Fat: 5.74g (8.83%), Saturated Fat: 1.19g (7.46%), Carbohydrates: 68.5g (22.83%), Net Carbohydrates: 68.33g (24.85%), Sugar: 58.25g (64.72%), Cholesterol: 0.11mg (0.04%), Sodium: 350.47mg (15.24%), Alcohol: 0.23g (100%), Alcohol %: 0.34% (100%), Caffeine: 39.25mg (13.08%), Protein: 2.54g (5.07%), Phosphorus: 124.89mg (12.49%), Selenium: 4.78µg (6.82%), Vitamin B2: 0.11mg (6.34%), Calcium: 61.71mg (6.17%), Vitamin A: 258.04IU (5.16%), Manganese: 0.07mg (3.66%), Folate: 14.53µg (3.63%), Potassium: 86.37mg (2.47%), Vitamin B3: 0.45mg (2.26%), Magnesium: 8.61mg (2.15%), Copper: 0.04mg (1.87%), Vitamin E: 0.22mg (1.45%), Vitamin B5: 0.11mg (1.11%)