



Coffee Cake

READY IN



55 min.

SERVINGS



24

CALORIES



193 kcal

MORNING MEAL

BRUNCH

BREAKFAST

DESSERT

Ingredients

- ☐ 1 cup brown sugar
- ☐ 1 teaspoon butter
- ☐ 4 eggs
- ☐ 2 teaspoons ground cinnamon
- ☐ 3.5 ounce vanilla pudding mix instant
- ☐ 1 cup milk
- ☐ 1 teaspoon vanilla extract
- ☐ 0.8 cup vegetable oil
- ☐ 1 cup walnuts chopped

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18.3 ounce duncan hines classic decadent cake mix yellow

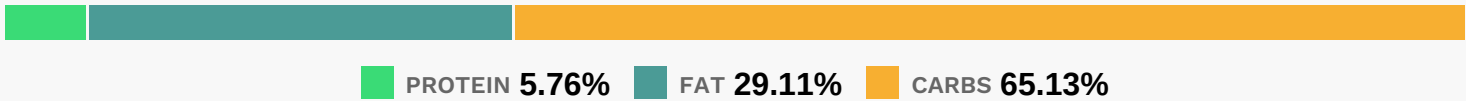
Equipment

- ☐ bowl
- ☐ oven
- ☐ toothpicks
- ☐ casserole dish

Directions

- ☐ Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13-inch casserole dish.
- ☐ Mix yellow cake mix, vanilla pudding mix, milk, vegetable oil, eggs, butter, and vanilla extract together in a bowl.
- ☐ Pour half the batter into the prepared casserole dish; spread evenly.
- ☐ Stir brown sugar, walnuts, and cinnamon together in a bowl; sprinkle over batter in the casserole dish.
- ☐ Pour remaining batter over walnut mixture.
- ☐ Bake in the preheated oven until a toothpick inserted in the center of the cake comes out clean, about 40 minutes.

Nutrition Facts



Properties

Glycemic Index:4.71, Glycemic Load:0.25, Inflammation Score:-1, Nutrition Score:4.0556521655425%

Flavonoids

Cyanidin: 0.13mg, Cyanidin: 0.13mg, Cyanidin: 0.13mg, Cyanidin: 0.13mg

Nutrients (% of daily need)

Calories: 192.73kcal (9.64%), Fat: 6.35g (9.77%), Saturated Fat: 1.39g (8.66%), Carbohydrates: 31.97g (10.66%), Net Carbohydrates: 31.28g (11.37%), Sugar: 22.17g (24.64%), Cholesterol: 28.95mg (9.65%), Sodium: 201.5mg (8.76%), Alcohol: 0.06g (100%), Alcohol %: 0.11% (100%), Protein: 2.83g (5.66%), Manganese: 0.25mg (12.29%), Phosphorus: 109.1mg (10.91%), Calcium: 76.43mg (7.64%), Vitamin B2: 0.11mg (6.21%), Folate: 22.99µg (5.75%), Copper: 0.1mg

(5.21%), Vitamin B1: 0.08mg (5.01%), Selenium: 3.48µg (4.98%), Iron: 0.8mg (4.45%), Vitamin B6: 0.07mg (3.28%), Magnesium: 12.91mg (3.23%), Vitamin K: 3.38µg (3.22%), Vitamin B3: 0.58mg (2.91%), Vitamin E: 0.43mg (2.9%), Fiber: 0.7g (2.79%), Vitamin B5: 0.27mg (2.7%), Vitamin B12: 0.14µg (2.37%), Zinc: 0.35mg (2.35%), Potassium: 71.03mg (2.03%), Vitamin D: 0.26µg (1.72%), Vitamin A: 62.74IU (1.25%)