



Coffee Cake

 Vegetarian

READY IN



65 min.

SERVINGS



4

CALORIES



1247 kcal

MORNING MEAL

BRUNCH

BREAKFAST

DESSERT

Ingredients

- ☐ 1 tablespoon double-acting baking powder
- ☐ 1 tablespoon brown sugar
- ☐ 2 eggs
- ☐ 2 cups flour all-purpose
- ☐ 1 tablespoon ground cinnamon
- ☐ 2 tablespoons powdered sugar
- ☐ 0.3 teaspoon salt
- ☐ 1 cup cup heavy whipping cream sour

- ☐ 2.3 cups sugar divided
- ☐ 2 sticks butter unsalted room temperature
- ☐ 1 teaspoon vanilla extract

Equipment

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

Directions

- ☐ Preheat the oven to 350 degrees F. Spray a Bunt pan with nonstick spray.
- ☐ Using an electric mixer, mix together the butter and 2 cups of sugar in a small bowl.
- ☐ Add the eggs, 1 at a time, then add the sour cream and vanilla and mix until blended. In a separate bowl, mix together the flour, baking powder and salt.
- ☐ Add half of the dry ingredients into the wet ingredients and mix until just blended, then add the remaining dry ingredients and mix until well combined.
- ☐ In a small bowl, combine the remaining 1/4 cup sugar, cinnamon, brown sugar and mix until well combined.
- ☐ Pour half of the batter into the Bunt pan.
- ☐ Sprinkle the cinnamon sugar mixture over the batter, then pour the remaining batter over the sugar mixture.
- ☐ Bake until a toothpick inserted into the center of the cake comes out clean, about 50 minutes to 1 hour.
- ☐ Let cool until just slightly warm.
- ☐ Remove the cake from the Bunt pan to a serving dish and sprinkle powdered sugar over the top.

Nutrition Facts



 **PROTEIN 3.52%**  **FAT 42.44%**  **CARBS 54.04%**

Properties

Glycemic Index:60.52, Glycemic Load:113.83, Inflammation Score:-8, Nutrition Score:17.394782823065%

Nutrients (% of daily need)

Calories: 1247.41kcal (62.37%), Fat: 60.07g (92.42%), Saturated Fat: 35.62g (222.64%), Carbohydrates: 172.1g (57.37%), Net Carbohydrates: 169.35g (61.58%), Sugar: 121.51g (135.01%), Cholesterol: 237.24mg (79.08%), Sodium: 522.21mg (22.7%), Alcohol: 0.34g (100%), Alcohol %: 0.13% (100%), Protein: 11.2g (22.39%), Selenium: 31.44µg (44.91%), Manganese: 0.8mg (39.99%), Vitamin A: 1894.86IU (37.9%), Vitamin B1: 0.51mg (34.29%), Folate: 130.01µg (32.5%), Vitamin B2: 0.55mg (32.29%), Calcium: 293.51mg (29.35%), Phosphorus: 235.51mg (23.55%), Iron: 3.92mg (21.76%), Vitamin B3: 3.82mg (19.09%), Vitamin E: 1.84mg (12.29%), Fiber: 2.76g (11.02%), Vitamin B5: 0.88mg (8.78%), Vitamin D: 1.29µg (8.58%), Copper: 0.14mg (7.14%), Vitamin B12: 0.41µg (6.88%), Zinc: 1.01mg (6.75%), Magnesium: 25.67mg (6.42%), Potassium: 199.72mg (5.71%), Vitamin K: 5.7µg (5.42%), Vitamin B6: 0.09mg (4.74%)