



Coffee Swirl Cake

READY IN



180 min.

SERVINGS



24

CALORIES



270 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon double-acting baking powder
- ☐ 1.3 cups butter softened
- ☐ 6 eggs
- ☐ 3 cups flour all-purpose
- ☐ 0.3 cup coffee instant
- ☐ 1 cup milk
- ☐ 0.3 teaspoon salt
- ☐ 0.5 cup cream sour
- ☐ 2.8 cups sugar

☐ 1 tablespoon water hot

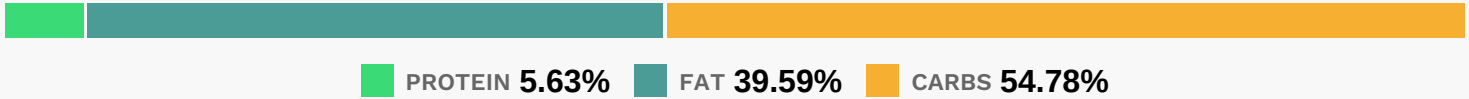
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ knife
- ☐ wire rack
- ☐ hand mixer
- ☐ toothpicks
- ☐ cake form

Directions

- ☐ Heat oven to 350F. Grease 12-cup fluted tube cake pan or 10-inch angel food (tube) cake pan with shortening; lightly flour. In small bowl, mix coffee and hot water; cool 10 minutes.
- ☐ In medium bowl, mix flour, baking powder and salt; set aside. In large bowl, beat butter, sugar and eggs with electric mixer on low speed 30 seconds, scraping bowl constantly. Beat on high speed 3 minutes, scraping bowl occasionally. Beat in flour mixture, milk and sour cream on low speed until blended.
- ☐ Remove 1 cup of the batter; stir into cooled coffee.
- ☐ Pour remaining batter into pan. Drop coffee batter by about 12 tablespoonfuls onto batter in pan.
- ☐ Cut through batters with knife for marbled design.
- ☐ Bake 50 to 55 minutes or until toothpick inserted in center comes out clean. Cool 15 minutes in pan on wire rack; remove from pan to wire rack. Cool at least 1 hour 30 minutes.
- ☐ Serve warm or cool.

Nutrition Facts



Properties

Glycemic Index:11.46, Glycemic Load:24.85, Inflammation Score:-4, Nutrition Score:4.8278261235227%

Nutrients (% of daily need)

Calories: 270.22kcal (13.51%), Fat: 12.06g (18.55%), Saturated Fat: 3.02g (18.88%), Carbohydrates: 37.53g (12.51%), Net Carbohydrates: 37.11g (13.5%), Sugar: 23.61g (26.23%), Cholesterol: 44.97mg (14.99%), Sodium: 175.83mg (7.64%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 77.38mg (25.79%), Protein: 3.86g (7.72%), Selenium: 9.49µg (13.56%), Vitamin A: 528.63IU (10.57%), Vitamin B2: 0.16mg (9.42%), Vitamin B1: 0.14mg (9.01%), Folate: 34.17µg (8.54%), Vitamin B3: 1.64mg (8.22%), Manganese: 0.15mg (7.69%), Phosphorus: 66.4mg (6.64%), Iron: 1.06mg (5.89%), Calcium: 42.93mg (4.29%), Potassium: 145.84mg (4.17%), Magnesium: 14.92mg (3.73%), Vitamin E: 0.51mg (3.43%), Vitamin B5: 0.3mg (3.03%), Vitamin B12: 0.17µg (2.91%), Vitamin D: 0.33µg (2.21%), Zinc: 0.32mg (2.13%), Copper: 0.04mg (1.83%), Vitamin B6: 0.04mg (1.78%), Fiber: 0.42g (1.69%)