



## Coffee Swirl Yogurt Cake

READY IN



160 min.

SERVINGS



16

CALORIES



203 kcal

DESSERT

### Ingredients

- ☐ 2 cups flour all-purpose
- ☐ 0.5 teaspoon salt
- ☐ 0.3 teaspoon baking soda
- ☐ 0.3 teaspoon double-acting baking powder
- ☐ 0.5 cup butter softened
- ☐ 1.3 cups sugar
- ☐ 1 teaspoon vanilla
- ☐ 3 eggs
- ☐ 1 cup yogurt plain

☐ 0.3 cup coffee instant (any flavor)

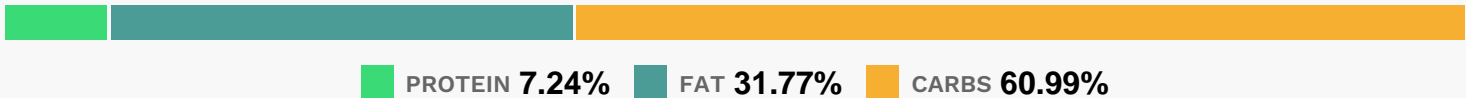
## Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ wire rack
- ☐ loaf pan
- ☐ hand mixer
- ☐ toothpicks
- ☐ wooden spoon

## Directions

- ☐ Heat oven to 350°F. Grease and flour bottom only of loaf pan, 9x5x3 inches.
- ☐ Mix flour, salt, baking soda and baking powder; set aside. Beat butter, sugar and vanilla in large bowl with electric mixer on medium speed until fluffy.
- ☐ Add eggs, one at a time, beating well after each addition. Beat in flour mixture alternately with yogurt, beating until smooth after each addition.
- ☐ Remove 1 cup of the batter; stir in dry coffee.
- ☐ Pour half of the plain batter into pan. Drop coffee batter by spoonfuls onto batter in pan.
- ☐ Add remaining plain batter. Swirl batters deeply with handle of wooden spoon for marbled design.
- ☐ Bake 1 hour to 1 hour 15 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes. Loosen sides of loaf from pan; remove from pan to wire rack. Cool completely, about 1 hour, before slicing.

## Nutrition Facts



## Properties

Glycemic Index:16.01, Glycemic Load:19.69, Inflammation Score:-3, Nutrition Score:4.5382609011038%

Nutrients (% of daily need)

Calories: 202.98kcal (10.15%), Fat: 7.21g (11.1%), Saturated Fat: 1.8g (11.22%), Carbohydrates: 31.16g (10.39%), Net Carbohydrates: 30.74g (11.18%), Sugar: 16.41g (18.24%), Cholesterol: 32.68mg (10.89%), Sodium: 183.91mg (8%), Alcohol: 0.09g (100%), Alcohol %: 0.16% (100%), Caffeine: 116.08mg (38.69%), Protein: 3.7g (7.4%), Selenium: 8.73µg (12.47%), Vitamin B3: 1.99mg (9.93%), Vitamin B1: 0.13mg (8.76%), Manganese: 0.17mg (8.71%), Vitamin B2: 0.15mg (8.54%), Folate: 33.61µg (8.4%), Vitamin A: 313.45IU (6.27%), Phosphorus: 61.97mg (6.2%), Iron: 1.06mg (5.86%), Potassium: 186.39mg (5.33%), Magnesium: 18.61mg (4.65%), Calcium: 36.73mg (3.67%), Vitamin B5: 0.26mg (2.64%), Vitamin B12: 0.14µg (2.29%), Vitamin E: 0.33mg (2.17%), Zinc: 0.32mg (2.14%), Copper: 0.04mg (1.81%), Fiber: 0.42g (1.69%), Vitamin B6: 0.03mg (1.38%), Vitamin D: 0.18µg (1.2%)