



## Cookie-Crumb Streusel Coffeecake

READY IN



130 min.

SERVINGS



10

CALORIES



500 kcal

MORNING MEAL

BRUNCH

BREAKFAST

DESSERT

### Ingredients

- 0.5 tsp baking soda
- 6 Tbsp butter divided softened
- 1 tsp calumet baking powder
- 1 cup knudsen cream sour
- 2 eggs
- 1.5 cups flour
- 1.5 cups granulated sugar
- 0.5 tsp ground cinnamon
- 0.5 cup planters pecans coarsely chopped

- 0.5 cup powdered sugar
- 1 tsp vanilla
- 50 vanilla wafers divided
- 2 tsp water

## Equipment

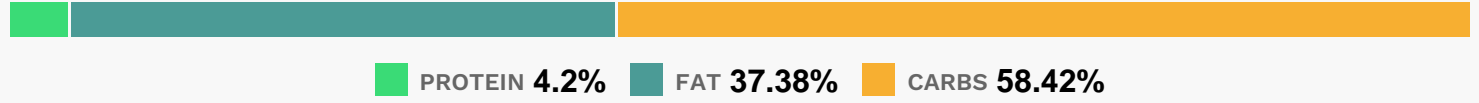
- bowl
- frying pan
- oven
- knife
- wire rack
- blender
- toothpicks
- microwave

## Directions

- Heat oven to 350F.
- Chop 20 wafers to form coarse crumbs; reserve for later use. Finely crush remaining wafers; place in medium bowl.
- Add flour, baking powder and baking soda; mix well. Set aside. Beat 1/4 cup (4 Tbsp.) butter and granulated sugar in large bowl with mixer until well blended.
- Add vanilla; mix well. Beat in eggs, 1 at a time.
- Add flour mixture alternately with sour cream, beating well after each addition.
- Microwave remaining butter in medium microwaveable bowl on HIGH 30 sec. or until melted.
- Add reserved chopped wafers along with nuts and cinnamon; mix well.
- Pour half the cake batter into 12-cup fluted tube pan or 10-inch tube pan sprayed with cooking spray; top with half the nut mixture. Repeat layers.
- Bake 40 to 45 min. or until toothpick inserted near center comes out clean. Cool in pan 10 min. Loosen cake from sides of pan with knife. Invert cake onto wire rack; gently remove pan. Cool cake completely.

- Place cake, streusel-side up, on platter.
- Mix powdered sugar and water until well blended; drizzle over cake.

## Nutrition Facts



### Properties

Glycemic Index:32.91, Glycemic Load:48.01, Inflammation Score:-4, Nutrition Score:7.1547826722912%

### Flavonoids

Cyanidin: 0.53mg, Cyanidin: 0.53mg, Cyanidin: 0.53mg, Cyanidin: 0.53mg Delphinidin: 0.36mg, Delphinidin: 0.36mg, Delphinidin: 0.36mg, Delphinidin: 0.36mg Catechin: 0.36mg, Catechin: 0.36mg, Catechin: 0.36mg, Catechin: 0.36mg Epigallocatechin: 0.28mg, Epigallocatechin: 0.28mg, Epigallocatechin: 0.28mg, Epigallocatechin: 0.28mg Epicatechin: 0.04mg, Epicatechin: 0.04mg, Epicatechin: 0.04mg, Epicatechin: 0.04mg Epigallocatechin 3-gallate: 0.11mg, Epigallocatechin 3-gallate: 0.11mg, Epigallocatechin 3-gallate: 0.11mg, Epigallocatechin 3-gallate: 0.11mg

### Nutrients (% of daily need)

Calories: 500.21kcal (25.01%), Fat: 21.13g (32.5%), Saturated Fat: 6.05g (37.79%), Carbohydrates: 74.29g (24.76%), Net Carbohydrates: 72.82g (26.48%), Sugar: 46.41g (51.56%), Cholesterol: 46.61mg (15.54%), Sodium: 336.26mg (14.62%), Alcohol: 0.14g (100%), Alcohol %: 0.14% (100%), Protein: 5.34g (10.68%), Vitamin B1: 0.31mg (20.99%), Manganese: 0.38mg (19.04%), Folate: 67.41µg (16.85%), Vitamin B2: 0.26mg (15.14%), Selenium: 10.32µg (14.74%), Vitamin A: 494.43IU (9.89%), Vitamin B3: 1.98mg (9.89%), Phosphorus: 94.46mg (9.45%), Iron: 1.25mg (6.95%), Calcium: 68.07mg (6.81%), Fiber: 1.47g (5.89%), Copper: 0.1mg (5.02%), Zinc: 0.55mg (3.68%), Magnesium: 14mg (3.5%), Vitamin E: 0.52mg (3.49%), Vitamin B5: 0.34mg (3.45%), Potassium: 111.98mg (3.2%), Vitamin B12: 0.14µg (2.25%), Vitamin B6: 0.04mg (2.21%), Vitamin D: 0.18µg (1.17%)