



Cranberry Coffecake

 Vegetarian

READY IN



45 min.

SERVINGS



8

CALORIES



457 kcal

MORNING MEAL

BRUNCH

BREAKFAST

DESSERT

Ingredients

- ☐ 2 teaspoons double-acting baking powder
- ☐ 8 servings confectioners sugar
- ☐ 8 oz cranberries fresh frozen thawed
- ☐ 2 large eggs
- ☐ 2 cups flour all-purpose
- ☐ 1.8 cups granulated sugar
- ☐ 0.8 teaspoon salt
- ☐ 0.5 cup butter unsalted softened

- ☐ 1 teaspoon vanilla
- ☐ 0.5 cup milk whole

Equipment

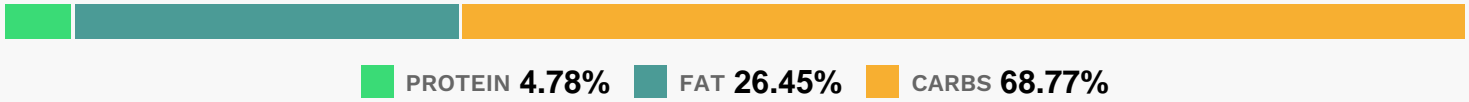
- ☐ food processor
- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ sieve
- ☐ blender
- ☐ loaf pan
- ☐ hand mixer
- ☐ aluminum foil

Directions

- ☐ Makes 6 to 8 servings. Preheat oven to 350°F.
- ☐ Pulse cranberries with 1/2 cup granulated sugar in a food processor until finely chopped (do not purée).
- ☐ Transfer to a sieve and let drain while making batter.
- ☐ Sift together flour, baking powder, and salt. Beat together butter and remaining 1 1/4 cups granulated sugar in a large bowl with an electric mixer at medium-high speed until light and fluffy, about 5 minutes with a standing mixer or about 8 minutes with a handheld.
- ☐ Add eggs 1 at a time, beating well after each addition, then beat in vanilla. Reduce speed to low and add flour mixture and milk alternately in batches, beginning and ending with flour and mixing until just incorporated.
- ☐ Spread one third of batter evenly in well-buttered loaf pan, then spoon half of drained cranberries evenly over batter, leaving a 1/2-inch border along sides. Top with another third of batter and remaining cranberries, leaving a 1/2-inch border along sides, then cover with remaining batter.
- ☐ Bake in middle of oven until golden brown and a tester inserted in center comes out without crumbs, 1 to 1 1/4 hours. Cool cake in pan on a rack 30 minutes.

- ☐
- Invert cake onto rack.
- ☐
- Serve warm or at room temperature.
- ☐
- Coffeecake can be made 1 day ahead. Cool completely, then store in a cake keeper or wrapped in foil at room temperature. If desired, warm in a 350°F oven 15 minutes before serving.

Nutrition Facts



Properties

Glycemic Index:40.01, Glycemic Load:49.39, Inflammation Score:-5, Nutrition Score:8.0278260500535%

Flavonoids

Cyanidin: 13.16mg, Cyanidin: 13.16mg, Cyanidin: 13.16mg, Cyanidin: 13.16mg Delphinidin: 2.17mg, Delphinidin: 2.17mg, Delphinidin: 2.17mg, Delphinidin: 2.17mg Malvidin: 0.12mg, Malvidin: 0.12mg, Malvidin: 0.12mg, Malvidin: 0.12mg Pelargonidin: 0.09mg, Pelargonidin: 0.09mg, Pelargonidin: 0.09mg, Pelargonidin: 0.09mg Peonidin: 13.94mg, Peonidin: 13.94mg, Peonidin: 13.94mg Catechin: 0.11mg, Catechin: 0.11mg, Catechin: 0.11mg, Catechin: 0.11mg Epigallocatechin: 0.21mg, Epigallocatechin: 0.21mg, Epigallocatechin: 0.21mg, Epigallocatechin: 0.21mg Epicatechin: 1.24mg, Epicatechin: 1.24mg, Epicatechin: 1.24mg, Epicatechin: 1.24mg Epigallocatechin 3-gallate: 0.28mg, Epigallocatechin 3-gallate: 0.28mg, Epigallocatechin 3-gallate: 0.28mg, Epigallocatechin 3-gallate: 0.28mg Kaempferol: 0.03mg, Kaempferol: 0.03mg, Kaempferol: 0.03mg, Kaempferol: 0.03mg Myricetin: 1.88mg, Myricetin: 1.88mg, Myricetin: 1.88mg, Myricetin: 1.88mg Quercetin: 4.21mg, Quercetin: 4.21mg, Quercetin: 4.21mg, Quercetin: 4.21mg

Nutrients (% of daily need)

Calories: 457.07kcal (22.85%), Fat: 13.67g (21.03%), Saturated Fat: 8.01g (50.08%), Carbohydrates: 79.96g (26.65%), Net Carbohydrates: 78.09g (28.4%), Sugar: 53.63g (59.59%), Cholesterol: 78.83mg (26.28%), Sodium: 350.95mg (15.26%), Alcohol: 0.17g (100%), Alcohol %: 0.14% (100%), Protein: 5.55g (11.11%), Selenium: 15.2µg (21.72%), Vitamin B1: 0.26mg (17.53%), Manganese: 0.32mg (16.19%), Folate: 63.77µg (15.94%), Vitamin B2: 0.25mg (14.9%), Iron: 1.88mg (10.42%), Phosphorus: 102.37mg (10.24%), Calcium: 95.59mg (9.56%), Vitamin B3: 1.91mg (9.54%), Vitamin A: 463.76IU (9.28%), Fiber: 1.87g (7.47%), Vitamin E: 0.86mg (5.74%), Vitamin B5: 0.48mg (4.85%), Vitamin C: 3.97mg (4.81%), Vitamin D: 0.63µg (4.2%), Copper: 0.08mg (3.83%), Vitamin B12: 0.22µg (3.63%), Zinc: 0.49mg (3.25%), Magnesium: 12.53mg (3.13%), Vitamin B6: 0.06mg (3.05%), Potassium: 101.67mg (2.9%), Vitamin K: 2.59µg (2.46%)