



Cranberry-Orange Coffee Cake

READY IN



30 min.

SERVINGS



12

CALORIES



526 kcal

MORNING MEAL

BRUNCH

BREAKFAST

DESSERT

Ingredients

- ☐ 1.5 teaspoons double-acting baking powder
- ☐ 1 teaspoon baking soda
- ☐ 1 cup powdered sugar
- ☐ 0.5 cup t brown sugar dark packed
- ☐ 3 large eggs at room temperature
- ☐ 3 cups flour all-purpose
- ☐ 1.5 tablespoons orange juice
- ☐ 1 orange zest
- ☐ 0.8 cup pecans toasted chopped

- ☐ 0.5 teaspoon salt
- ☐ 1.5 cups cream sour at room temperature
- ☐ 1 cup sugar
- ☐ 12 tablespoons butter unsalted at room temperature ()
- ☐ 2 teaspoons vanilla extract
- ☐ 14 oz roasted cranberry sauce canned

Equipment

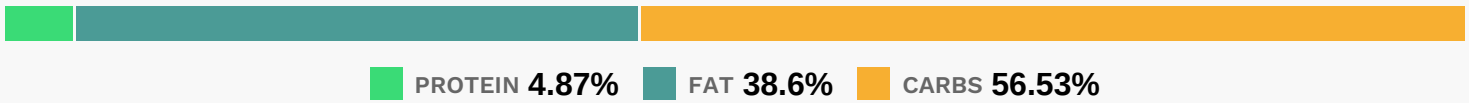
- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ oven
- ☐ knife
- ☐ whisk
- ☐ wire rack
- ☐ hand mixer
- ☐ skewers
- ☐ kugelhkopf pan

Directions

- ☐ Make cake: Preheat oven to 350F. Grease and flour a 12-cup tube or Bundt pan. In a bowl, whisk flour, baking powder, baking soda and salt. In a separate bowl, mix sour cream and vanilla.
- ☐ In a large bowl, using an electric mixer on medium speed, beat butter, both sugars and orange zest until fluffy and light, about 2 minutes. Beat in eggs, one at a time. Scrape down bowl. Beat in half of flour mixture, then all of sour cream, then remaining flour, beating until just combined. Fold in pecans. In a medium saucepan, warm cranberry sauce over medium-low heat, stirring, until softened.
- ☐ Spread 1/3 of batter in pan.

- ☐ Spread 1/2 of cranberry sauce over. Repeat layers, ending with last 1/3 of cake batter. Gently run a skewer or thin knife through batter to swirl cranberry sauce in a marble pattern.
- ☐ Bake cake until a skewer inserted in center comes out clean, 55 to 65 minutes.
- ☐ Let cake cool in pan on a wire rack for 10 minutes; unmold onto rack to cool completely.
- ☐ Make glaze: When cake is cool, whisk together confectioners' sugar and juice until glaze is smooth and has desired consistency (add more juice or sugar if glaze is too thick or thin).
- ☐ Drizzle glaze over cake.
- ☐ Let stand until glaze sets, about 10 minutes.

Nutrition Facts



Properties

Glycemic Index:24.92, Glycemic Load:29.15, Inflammation Score:-5, Nutrition Score:9.38999999183157%

Flavonoids

Cyanidin: 0.7mg, Cyanidin: 0.7mg, Cyanidin: 0.7mg, Cyanidin: 0.7mg Delphinidin: 0.46mg, Delphinidin: 0.46mg, Delphinidin: 0.46mg, Delphinidin: 0.46mg Pelargonidin: 0.01mg, Pelargonidin: 0.01mg, Pelargonidin: 0.01mg, Pelargonidin: 0.01mg Catechin: 0.45mg, Catechin: 0.45mg, Catechin: 0.45mg, Catechin: 0.45mg Epigallocatechin: 0.35mg, Epigallocatechin: 0.35mg, Epigallocatechin: 0.35mg, Epigallocatechin: 0.35mg Epicatechin: 0.05mg, Epicatechin: 0.05mg, Epicatechin: 0.05mg, Epicatechin: 0.05mg Epigallocatechin 3-gallate: 0.14mg, Epigallocatechin 3-gallate: 0.14mg, Epigallocatechin 3-gallate: 0.14mg, Epigallocatechin 3-gallate: 0.14mg Hesperetin: 0.25mg, Hesperetin: 0.25mg, Hesperetin: 0.25mg, Hesperetin: 0.25mg Naringenin: 0.05mg, Naringenin: 0.05mg, Naringenin: 0.05mg, Naringenin: 0.05mg Luteolin: 0.01mg, Luteolin: 0.01mg, Luteolin: 0.01mg, Luteolin: 0.01mg Myricetin: 0.89mg, Myricetin: 0.89mg, Myricetin: 0.89mg, Myricetin: 0.89mg Quercetin: 0.8mg, Quercetin: 0.8mg, Quercetin: 0.8mg, Quercetin: 0.8mg

Nutrients (% of daily need)

Calories: 526.29kcal (26.31%), Fat: 22.99g (35.37%), Saturated Fat: 10.92g (68.25%), Carbohydrates: 75.76g (25.25%), Net Carbohydrates: 73.85g (26.86%), Sugar: 47.45g (52.72%), Cholesterol: 93.56mg (31.19%), Sodium: 274.62mg (11.94%), Alcohol: 0.23g (100%), Alcohol %: 0.17% (100%), Protein: 6.53g (13.06%), Manganese: 0.53mg (26.38%), Selenium: 16.29µg (23.27%), Vitamin B1: 0.31mg (20.38%), Folate: 67.93µg (16.98%), Vitamin B2: 0.29mg (16.87%), Vitamin A: 622.28IU (12.45%), Iron: 2.13mg (11.85%), Phosphorus: 114.11mg (11.41%), Vitamin B3: 2.02mg (10.11%), Calcium: 88.64mg (8.86%), Fiber: 1.91g (7.65%), Copper: 0.15mg (7.64%), Vitamin E: 0.98mg (6.54%), Magnesium: 21.17mg (5.29%), Zinc: 0.79mg (5.25%), Vitamin B5: 0.52mg (5.15%), Potassium: 144.82mg (4.14%), Vitamin C: 3.08mg (3.73%), Vitamin B6: 0.07mg (3.57%), Vitamin B12: 0.2µg (3.26%), Vitamin D: 0.46µg (3.07%), Vitamin K: 2.22µg (2.12%)