



Cranberry Swirl Coffee Cake

READY IN



75 min.

SERVINGS



10

CALORIES



345 kcal

MORNING MEAL

BRUNCH

BREAKFAST

DESSERT

Ingredients

- 1 teaspoon almond extract
- 1 teaspoon double-acting baking powder
- 1 teaspoon baking soda
- 0.5 cup butter
- 2 eggs
- 2 cups flour all-purpose
- 0.5 teaspoon salt
- 1 cup heavy whipping cream sour
- 1 cup sugar white

8 ounce cranberry sauce whole canned

Equipment

bowl

frying pan

oven

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour one 9 or 10 inch tube pan.

In a large bowl, cream together the butter and sugar until light and fluffy. Beat in the eggs one at a time, then stir in the almond extract.

Combine the flour, baking powder, baking soda, and salt; stir into the creamed mixture alternately with the sour cream.

Pour 1/3 of the batter into the prepared tube pan. Swirl 1/2 of the cranberry sauce into the batter. Repeat, ending with the batter on top.

Bake 55 minutes in the preheated oven, until golden brown.

Nutrition Facts



PROTEIN 5.21% **FAT 38.21%** **CARBS 56.58%**

Properties

Glycemic Index:28.71, Glycemic Load:27.87, Inflammation Score:-4, Nutrition Score:5.8526086962741%

Flavonoids

Cyanidin: 0.02mg, Cyanidin: 0.02mg, Cyanidin: 0.02mg, Cyanidin: 0.02mg Myricetin: 0.61mg, Myricetin: 0.61mg, Myricetin: 0.61mg, Myricetin: 0.61mg Quercetin: 0.54mg, Quercetin: 0.54mg, Quercetin: 0.54mg, Quercetin: 0.54mg

Nutrients (% of daily need)

Calories: 344.93kcal (17.25%), Fat: 14.85g (22.84%), Saturated Fat: 8.47g (52.95%), Carbohydrates: 49.46g (16.49%), Net Carbohydrates: 48.53g (17.65%), Sugar: 28.11g (31.24%), Cholesterol: 70.71mg (23.57%), Sodium: 362.59mg (15.76%), Alcohol: 0.14g (100%), Alcohol %: 0.16% (100%), Protein: 4.55g (9.11%), Selenium: 12.35µg (17.65%), Vitamin B1: 0.21mg (13.89%), Folate: 51.83µg (12.96%), Vitamin B2: 0.22mg (12.66%), Vitamin A: 483.97IU (9.68%), Manganese: 0.19mg (9.56%), Iron: 1.48mg (8.23%), Vitamin B3: 1.53mg (7.67%), Phosphorus: 74.32mg

(7.43%), Calcium: 59.13mg (5.91%), Vitamin E: 0.67mg (4.46%), Fiber: 0.93g (3.7%), Vitamin B5: 0.33mg (3.34%), Copper: 0.05mg (2.71%), Zinc: 0.38mg (2.56%), Vitamin B12: 0.15µg (2.43%), Magnesium: 9.7mg (2.42%), Potassium: 77.81mg (2.22%), Vitamin B6: 0.04mg (1.95%), Vitamin K: 1.56µg (1.48%), Vitamin D: 0.18µg (1.17%)