



Cranberry Vanilla Coffeecake

 Vegetarian

READY IN



1500 min.

SERVINGS



8

CALORIES



453 kcal

MORNING MEAL

BRUNCH

BREAKFAST

DESSERT

Ingredients

- ☐ 2 teaspoons double-acting baking powder
- ☐ 1 stick plus 1 tablespoon butter unsalted divided softened
- ☐ 8 servings garnish: confectioners sugar
- ☐ 6 ounces cranberries fresh frozen thawed
- ☐ 2 large eggs
- ☐ 2 cups flour all-purpose divided
- ☐ 0.8 teaspoon salt
- ☐ 1.8 cups sugar

- ☐ 0.5 vanilla pod split
- ☐ 0.5 cup milk whole

Equipment

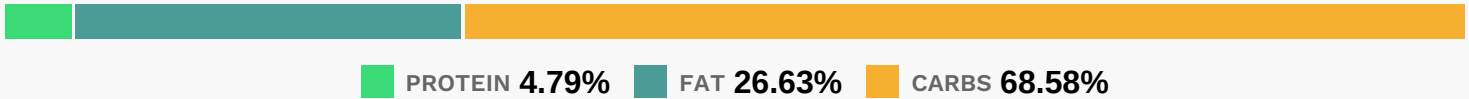
- ☐ food processor
- ☐ bowl
- ☐ frying pan
- ☐ baking paper
- ☐ oven
- ☐ knife
- ☐ whisk
- ☐ hand mixer
- ☐ cake form

Directions

- ☐ Preheat oven to 375°F with rack in middle. Generously butter a 9- by 2-inch round cake pan. Line bottom with a round of parchment paper and butter parchment.
- ☐ Scrape seeds from vanilla bean into a food processor with tip of a paring knife (reserve pod for another use if desired).
- ☐ Add sugar and pulse to combine.
- ☐ Transfer to a bowl.
- ☐ Pulse cranberries with 1/2 cup vanilla sugar in processor until finely chopped (do not purée).
- ☐ Whisk together 2 cups flour, baking powder, and salt.
- ☐ Beat together 1 stick butter and 1 cup vanilla sugar in a bowl with an electric mixer at medium-high speed until pale and fluffy.
- ☐ Add eggs 1 at a time, beating well after each addition. Scrape down side and bottom of bowl. Reduce speed to low and mix in flour mixture and milk alternately in batches, beginning and ending with flour, until just combined.
- ☐ Spread half of batter in pan, then spoon cranberries over it, leaving a 1/2-inch border around edge. Top with remaining batter and smooth top.

- ☐
- Blend remaining 1/4 cup vanilla sugar with remaining tablespoon each of butter and flour using your fingertips. Crumble over top of cake.
- ☐
- Bake until a wooden pick inserted into cake (not into cranberry filling) comes out clean and side begins to pull away from pan, 45 to 50 minutes. Cool in pan 30 minutes, then remove from pan and cool completely, crumb side up.
- ☐
- Coffeecake can be made 1 day ahead and kept, tightly wrapped, at room temperature.

Nutrition Facts



Properties

Glycemic Index:46.26, Glycemic Load:49.13, Inflammation Score:-4, Nutrition Score:7.6934781385505%

Flavonoids

Cyanidin: 9.87mg, Cyanidin: 9.87mg, Cyanidin: 9.87mg, Cyanidin: 9.87mg Delphinidin: 1.63mg, Delphinidin: 1.63mg, Delphinidin: 1.63mg, Delphinidin: 1.63mg Malvidin: 0.09mg, Malvidin: 0.09mg, Malvidin: 0.09mg, Malvidin: 0.09mg Pelargonidin: 0.07mg, Pelargonidin: 0.07mg, Pelargonidin: 0.07mg, Pelargonidin: 0.07mg Peonidin: 10.45mg, Peonidin: 10.45mg, Peonidin: 10.45mg Catechin: 0.08mg, Catechin: 0.08mg, Catechin: 0.08mg, Catechin: 0.08mg Epigallocatechin: 0.16mg, Epigallocatechin: 0.16mg, Epigallocatechin: 0.16mg, Epigallocatechin: 0.16mg Epicatechin: 0.93mg, Epicatechin: 0.93mg, Epicatechin: 0.93mg, Epicatechin: 0.93mg Epigallocatechin 3-gallate: 0.21mg, Epigallocatechin 3-gallate: 0.21mg, Epigallocatechin 3-gallate: 0.21mg, Epigallocatechin 3-gallate: 0.21mg Kaempferol: 0.03mg, Kaempferol: 0.03mg, Kaempferol: 0.03mg, Kaempferol: 0.03mg Myricetin: 1.41mg, Myricetin: 1.41mg, Myricetin: 1.41mg, Myricetin: 1.41mg Quercetin: 3.16mg, Quercetin: 3.16mg, Quercetin: 3.16mg, Quercetin: 3.16mg

Nutrients (% of daily need)

Calories: 452.65kcal (22.63%), Fat: 13.65g (21%), Saturated Fat: 7.99g (49.91%), Carbohydrates: 79.12g (26.37%), Net Carbohydrates: 77.51g (28.19%), Sugar: 53.27g (59.19%), Cholesterol: 78.7mg (26.23%), Sodium: 440.03mg (19.13%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 5.52g (11.04%), Selenium: 15.2µg (21.71%), Vitamin B1: 0.26mg (17.47%), Folate: 63.7µg (15.92%), Manganese: 0.3mg (14.83%), Vitamin B2: 0.25mg (14.79%), Iron: 1.86mg (10.33%), Phosphorus: 101.54mg (10.15%), Calcium: 94.95mg (9.49%), Vitamin B3: 1.9mg (9.49%), Vitamin A: 457.95IU (9.16%), Fiber: 1.61g (6.44%), Vitamin E: 0.77mg (5.11%), Vitamin B5: 0.46mg (4.64%), Vitamin B12: 0.22µg (3.63%), Vitamin C: 2.98mg (3.61%), Copper: 0.07mg (3.5%), Zinc: 0.48mg (3.2%), Magnesium: 12.04mg (3.01%), Vitamin B6: 0.06mg (2.84%), Vitamin D: 0.42µg (2.79%), Potassium: 95.24mg (2.72%), Vitamin K: 2.23µg (2.12%)