



## Crumb Cake I

READY IN



70 min.

SERVINGS



15

CALORIES



338 kcal

MORNING MEAL

BRUNCH

BREAKFAST

DESSERT

## Ingredients

- 3 teaspoons double-acting baking powder
- 3 eggs
- 3 cups flour all-purpose
- 1 cup milk
- 1 cup shortening
- 1 teaspoon vanilla extract
- 2 cups sugar white

## Equipment

- frying pan
- oven
- blender
- toothpicks
- cake form

## Directions

- Preheat oven to 350 degrees F (175 degrees C). Lightly grease one 13 x 9 inch cake pan or two 8 inch round cake pans.
- Mix sugar and flour together. With two knives or a pastry blender cut the shortening into the flour and sugar until the mixture resembles coarse crumbs (as if you were making pie dough). Reserve 1/2 cup of this mixture as crumbs for top of cake.
- To the remaining flour mixture stir in the baking powder, eggs, milk, and vanilla and mix well.
- Pour batter into prepared pan.
- Sprinkle reserved crumb mixture over top.
- Bake at 350 degrees F (175 degrees C) for about 45 minutes (35 minutes if using two 8 inch round cake pans) or until center of cake springs back when lightly touched or a toothpick inserted in the center comes out clean.

## Nutrition Facts



## Properties

Glycemic Index:18.34, Glycemic Load:32.91, Inflammation Score:-2, Nutrition Score:5.7091304685759%

## Nutrients (% of daily need)

Calories: 338.02kcal (16.9%), Fat: 15.35g (23.62%), Saturated Fat: 4.03g (25.21%), Carbohydrates: 46.72g (15.57%), Net Carbohydrates: 46.04g (16.74%), Sugar: 27.53g (30.59%), Cholesterol: 34.69mg (11.56%), Sodium: 104.81mg (4.56%), Alcohol: 0.09g (100%), Alcohol %: 0.13% (100%), Protein: 4.22g (8.45%), Selenium: 11.65µg (16.64%), Vitamin B1: 0.21mg (14.11%), Folate: 49.89µg (12.47%), Vitamin B2: 0.19mg (11.26%), Manganese: 0.18mg (8.77%), Iron: 1.43mg (7.92%), Phosphorus: 78.4mg (7.84%), Calcium: 76.13mg (7.61%), Vitamin B3: 1.5mg (7.5%), Vitamin K: 7.42µg (7.07%), Vitamin E: 0.95mg (6.36%), Vitamin B5: 0.4mg (3.98%), Vitamin B12: 0.17µg (2.77%), Fiber: 0.68g (2.71%), Zinc: 0.36mg (2.39%), Vitamin D: 0.35µg (2.37%), Copper: 0.04mg (2.23%), Magnesium: 8.76mg (2.19%),

Potassium: 64.38mg (1.84%), Vitamin B6: 0.04mg (1.8%), Vitamin A: 73.87IU (1.48%)