



## Crumb Cake II

 Vegetarian

READY IN



37 min.

SERVINGS



10

CALORIES



249 kcal

MORNING MEAL

BRUNCH

BREAKFAST

DESSERT

## Ingredients

- 1 teaspoon baking soda
- 0.5 cup butter softened
- 1 cup buttermilk
- 1 eggs lightly beaten
- 1.5 cups flour all-purpose
- 1 teaspoon ground cinnamon
- 0.5 teaspoon ground cloves
- 1 pinch salt

1 cup sugar white

## Equipment

bowl

frying pan

oven

toothpicks

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour an 11x7 inch pan.

In a large bowl, mix flour and sugar together.

Cut in the butter until the mixture resembles coarse crumbs. Reserve 1/2 cup of this mixture as crumbs for top of cake.

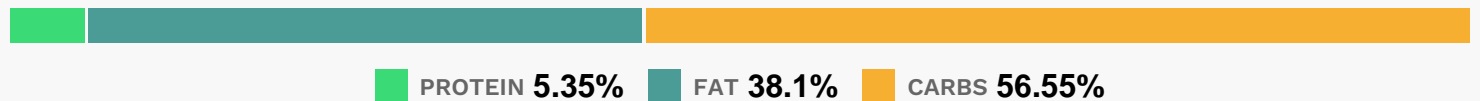
To the remaining flour mixture stir in the cinnamon, cloves, baking soda and salt. Blend in egg and buttermilk.

Pour batter into prepared pan.

Sprinkle reserved crumb mixture over top.

Bake in the preheated oven for 25 to 30 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

## Nutrition Facts



## Properties

Glycemic Index:23.11, Glycemic Load:24.68, Inflammation Score:-3, Nutrition Score:4.516956474875%

## Nutrients (% of daily need)

Calories: 248.57kcal (12.43%), Fat: 10.68g (16.43%), Saturated Fat: 6.46g (40.38%), Carbohydrates: 35.66g (11.89%), Net Carbohydrates: 35.02g (12.73%), Sugar: 21.21g (23.57%), Cholesterol: 43.41mg (14.47%), Sodium: 218.62mg (9.51%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 3.37g (6.74%), Selenium: 8.84µg (12.63%), Manganese: 0.23mg (11.3%), Vitamin B1: 0.16mg (10.73%), Vitamin B2: 0.16mg (9.53%), Folate: 37.96µg (9.49%), Vitamin A: 347.75IU (6.95%), Vitamin B3: 1.14mg (5.7%), Iron: 1mg (5.53%), Phosphorus: 52.32mg (5.23%), Calcium: 38.44mg

(3.84%), Vitamin B12: 0.17µg (2.81%), Vitamin D: 0.4µg (2.67%), Fiber: 0.65g (2.59%), Vitamin B5: 0.25mg (2.54%), Vitamin E: 0.35mg (2.34%), Zinc: 0.3mg (1.98%), Copper: 0.04mg (1.93%), Magnesium: 7.66mg (1.91%), Potassium: 63.54mg (1.82%), Vitamin B6: 0.03mg (1.27%), Vitamin K: 1.14µg (1.09%)