



## Fresh Strawberry Coffee Cake

 Vegetarian

READY IN



50 min.

SERVINGS



12

CALORIES



114 kcal

MORNING MEAL

BRUNCH

BREAKFAST

DESSERT

### Ingredients

- 2 teaspoons double-acting baking powder
- 0.3 cup butter softened
- 0.3 cup coconut or flaked
- 1 eggs
- 0.5 cup flour all-purpose
- 0.5 cup milk
- 1 teaspoon salt
- 1.5 cups strawberries thinly sliced

0.5 cup sugar white

## Equipment

bowl

oven

baking pan

toothpicks

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9-inch baking pan.

Beat 1/4 cup butter in a bowl until creamy; add 3/4 cup sugar and egg. Beat until fully incorporated.

Mix 1 1/2 cup flour, baking powder, and salt together in a separate bowl. Stir flour mixture, alternating with milk, into butter mixture until combined.

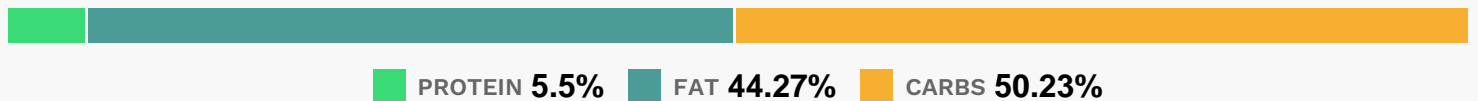
Pour batter into prepared baking pan. Arrange strawberries atop the batter.

Mix 1/2 cup flour, 1/2 cup sugar, 1/4 cup butter, and coconut together in a bowl.

Sprinkle topping over strawberries.

Bake in the preheated oven until a toothpick inserted in the center of the cake comes out clean, about 35 minutes.

## Nutrition Facts



## Properties

Glycemic Index:30.42, Glycemic Load:9.45, Inflammation Score:-2, Nutrition Score:3.1986956596375%

## Flavonoids

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## **Nutrients (% of daily need)**

Calories: 114.09kcal (5.7%), Fat: 5.78g (8.9%), Saturated Fat: 3.76g (23.49%), Carbohydrates: 14.76g (4.92%), Net Carbohydrates: 13.97g (5.08%), Sugar: 9.85g (10.94%), Cholesterol: 25.03mg (8.34%), Sodium: 304.96mg (13.26%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.62g (3.23%), Vitamin C: 10.61mg (12.86%), Manganese: 0.16mg (7.8%), Calcium: 59.19mg (5.92%), Selenium: 3.58µg (5.12%), Phosphorus: 46.86mg (4.69%), Folate: 15.88µg (3.97%), Vitamin B2: 0.07mg (3.85%), Vitamin B1: 0.05mg (3.58%), Fiber: 0.79g (3.16%), Vitamin A: 156.61IU (3.13%), Iron: 0.52mg (2.88%), Vitamin B3: 0.4mg (2.02%), Potassium: 64.51mg (1.84%), Magnesium: 7.02mg (1.75%), Copper: 0.03mg (1.69%), Vitamin B5: 0.16mg (1.59%), Vitamin B12: 0.1µg (1.59%), Vitamin E: 0.22mg (1.44%), Vitamin B6: 0.03mg (1.43%), Zinc: 0.19mg (1.28%), Vitamin D: 0.19µg (1.23%)