



Gluten-Free Fruit Swirl Coffee Cake

 Gluten Free

READY IN



45 min.

SERVINGS



18

CALORIES



155 kcal

MORNING MEAL

BRUNCH

BREAKFAST

DESSERT

Ingredients

- ☐ 4 eggs
- ☐ 0.8 cup milk
- ☐ 0.5 cup butter melted
- ☐ 2 teaspoons vanilla
- ☐ 0.7 cup granulated sugar
- ☐ 21 oz peach pie filling canned (any flavor)
- ☐ 1 cup powdered sugar
- ☐ 2 tablespoons milk

☐ 3 cups frangelico gluten free

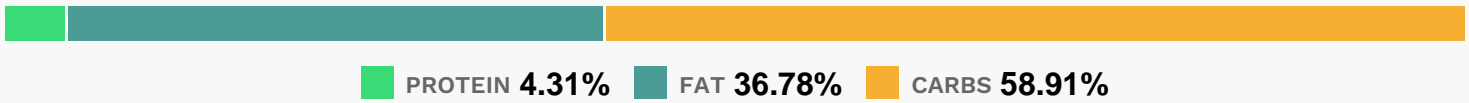
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven

Directions

- ☐ Heat oven to 375°F. Grease 1 (15x10x1-inch) pan or 2 (9-inch) square pans with shortening or cooking spray.
- ☐ In large bowl, stir all coffee cake ingredients except pie filling until blended; beat vigorously 30 seconds.
- ☐ Spread 2/3 of the batter (about 2 1/2 cups) in 15x10-inch pan or 1/3 of the batter (about 1 1/4 cups) in each square pan.
- ☐ Spread pie filling over batter (filling may not cover batter completely). Drop remaining batter by tablespoonfuls onto pie filling.
- ☐ Bake 20 to 25 minutes or until golden brown. Meanwhile, in small bowl, mix glaze ingredients until smooth.
- ☐ Drizzle glaze over warm coffee cake.
- ☐ Serve warm or cool.

Nutrition Facts



Properties

Glycemic Index:10.89, Glycemic Load:5.38, Inflammation Score:-1, Nutrition Score:1.8278261034385%

Nutrients (% of daily need)

Calories: 155.1kcal (7.75%), Fat: 6.48g (9.97%), Saturated Fat: 3.77g (23.55%), Carbohydrates: 23.35g (7.78%), Net Carbohydrates: 23.02g (8.37%), Sugar: 19.14g (21.27%), Cholesterol: 51.35mg (17.12%), Sodium: 74.72mg (3.25%), Alcohol: 0.15g (100%), Alcohol %: 0.26% (100%), Protein: 1.71g (3.41%), Selenium: 3.47µg (4.96%), Vitamin A: 237.48IU (4.75%), Vitamin B2: 0.07mg (4.11%), Phosphorus: 35.17mg (3.52%), Vitamin B12: 0.16µg (2.69%), Calcium:

23.06mg (2.31%), Vitamin D: 0.33µg (2.17%), Vitamin B5: 0.22mg (2.15%), Vitamin E: 0.27mg (1.79%), Iron: 0.28mg (1.54%), Vitamin B6: 0.03mg (1.47%), Potassium: 48.58mg (1.39%), Copper: 0.03mg (1.33%), Fiber: 0.33g (1.32%), Zinc: 0.2mg (1.3%), Folate: 4.78µg (1.2%)