



## Hot Orange Coffee Cake

 Vegetarian

READY IN



45 min.

SERVINGS



10

CALORIES



254 kcal

MORNING MEAL

BRUNCH

BREAKFAST

DESSERT

### Ingredients

- 2 teaspoons double-acting baking powder
- 0.3 teaspoon baking soda
- 0.3 cup brown sugar
- 0.5 cup butter melted
- 2 eggs lightly beaten
- 2 cups flour all-purpose
- 0.5 teaspoon ground cinnamon
- 0.7 cup orange juice

- 1 orange zest
- 0.5 teaspoon salt
- 0.5 cup sugar white

## Equipment

- bowl
- oven
- knife
- cake form

## Directions

- Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 10 inch round cake pan.
- In a small bowl, mix the brown sugar, cinnamon, 1 tablespoon flour, and 1 tablespoon melted butter.
- In a large bowl, mix the 2 cups flour, white sugar, baking powder, baking soda, and salt. In a separate bowl, mix the 1/2 cup melted butter, orange juice, orange zest, and eggs. Stir the melted butter mixture into the flour mixture until well blended.
- Transfer to the prepared cake pan.
- Sprinkle with the brown sugar mixture.
- Bake 30 minutes in the preheated oven, or until a knife inserted in the center comes out clean.

## Nutrition Facts



**PROTEIN 6.14%** **FAT 36.37%** **CARBS 57.49%**

## Properties

Glycemic Index:34.41, Glycemic Load:21.87, Inflammation Score:-4, Nutrition Score:6.0195652401966%

## Flavonoids

Eriodictyol: 0.03mg, Eriodictyol: 0.03mg, Eriodictyol: 0.03mg, Eriodictyol: 0.03mg Hesperetin: 1.98mg, Hesperetin: 1.98mg, Hesperetin: 1.98mg, Hesperetin: 1.98mg Naringenin: 0.35mg, Naringenin: 0.35mg, Naringenin: 0.35mg, Naringenin: 0.35mg Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg Quercetin: 0.04mg

Quercetin: 0.04mg, Quercetin: 0.04mg, Quercetin: 0.04mg

## Nutrients (% of daily need)

Calories: 253.64kcal (12.68%), Fat: 10.36g (15.93%), Saturated Fat: 6.15g (38.45%), Carbohydrates: 36.82g (12.27%), Net Carbohydrates: 35.93g (13.07%), Sugar: 16.81g (18.68%), Cholesterol: 57.14mg (19.05%), Sodium: 316.26mg (13.75%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 3.93g (7.86%), Selenium: 11.45µg (16.36%), Vitamin B1: 0.22mg (14.45%), Folate: 55.61µg (13.9%), Vitamin C: 9.9mg (12%), Vitamin B2: 0.18mg (10.33%), Manganese: 0.2mg (9.85%), Iron: 1.5mg (8.34%), Vitamin B3: 1.57mg (7.86%), Vitamin A: 369.56IU (7.39%), Phosphorus: 68.02mg (6.8%), Calcium: 67.9mg (6.79%), Fiber: 0.89g (3.56%), Vitamin B5: 0.3mg (3.02%), Copper: 0.05mg (2.73%), Vitamin E: 0.38mg (2.55%), Potassium: 85.36mg (2.44%), Magnesium: 9.64mg (2.41%), Zinc: 0.31mg (2.1%), Vitamin B6: 0.04mg (1.87%), Vitamin B12: 0.1µg (1.63%), Vitamin D: 0.18µg (1.17%)