



Jam Cake With Peanut Streusel

 Vegetarian

READY IN



90 min.

SERVINGS



10

CALORIES



474 kcal

DESSERT

Ingredients

- ☐ 1.3 teaspoons double-acting baking powder
- ☐ 0.3 teaspoon baking soda
- ☐ 2 large eggs
- ☐ 2 cups flour all-purpose
- ☐ 2 teaspoons orange zest grated
- ☐ 1 cup roasted peanuts unsalted
- ☐ 0.5 teaspoon salt
- ☐ 1 cup heavy whipping cream sour

- ☐ 0.5 cup sugar
- ☐ 0.8 cup sugar
- ☐ 1 cup no-sugar-added raspberry jam
- ☐ 1 stick butter unsalted softened
- ☐ 3 tablespoons butter unsalted plus more for the pan
- ☐ 1 teaspoon vanilla extract

Equipment

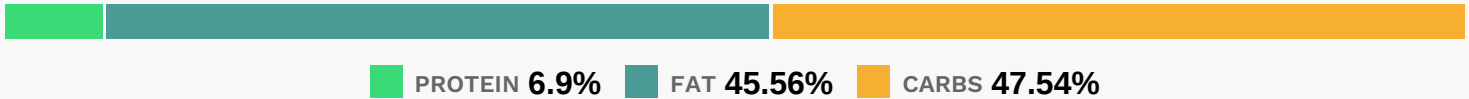
- ☐ food processor
- ☐ bowl
- ☐ frying pan
- ☐ baking paper
- ☐ oven
- ☐ sieve
- ☐ blender
- ☐ baking pan
- ☐ toothpicks

Directions

- ☐ Preheat the oven to 350 degrees F. Butter an 8-inch-square baking pan. Line with parchment paper, leaving a 2-inch overhang on all sides. Lightly butter the paper.
- ☐ Prepare the streusel: Pulse the butter, sugar, peanuts, orange zest and vanilla in a food processor just until the nuts are coarsely chopped.
- ☐ Make the cake: Sift the flour, baking powder, baking soda and salt through a fine sieve into a large bowl. Beat the butter and sugar in a separate bowl with a mixer on medium-high speed until pale, about 5 minutes.
- ☐ Add the eggs, scrape down the sides of the bowl and beat on medium speed until fluffy, about 4 minutes. Reduce the speed to low.
- ☐ Add the flour mixture in 3 batches, alternating with the sour cream, beginning and ending with the flour mixture. Scrape down the bowl and finish mixing by hand (do not overmix).

- ☐ Pour half of the batter into the prepared pan and smooth the top.
- ☐ Sprinkle with half of the streusel and dollop with half of the jam.
- ☐ Spread the remaining batter on top.
- ☐ Sprinkle with the remaining streusel and top with the remaining jam.
- ☐ Bake until a toothpick inserted into the center of the cake comes out clean, 50 minutes to 1 hour.
- ☐ Transfer the pan to a rack and let the cake cool completely, then lift out the cake by the parchment paper and cut into squares.
- ☐ Photograph by Kana Okada

Nutrition Facts



Properties

Glycemic Index:30.72, Glycemic Load:31.38, Inflammation Score:-5, Nutrition Score:9.4121739009152%

Nutrients (% of daily need)

Calories: 474.13kcal (23.71%), Fat: 25.54g (39.29%), Saturated Fat: 11.74g (73.4%), Carbohydrates: 59.97g (19.99%), Net Carbohydrates: 57.39g (20.87%), Sugar: 34.37g (38.19%), Cholesterol: 84.1mg (28.03%), Sodium: 283.68mg (12.33%), Alcohol: 0.14g (100%), Alcohol %: 0.13% (100%), Protein: 8.7g (17.4%), Manganese: 0.52mg (26.13%), Selenium: 14.18µg (20.26%), Vitamin B3: 3.7mg (18.48%), Folate: 72.83µg (18.21%), Vitamin B1: 0.25mg (16.83%), Phosphorus: 137.58mg (13.76%), Vitamin B2: 0.23mg (13.59%), Vitamin A: 586.32IU (11.73%), Fiber: 2.58g (10.31%), Iron: 1.85mg (10.27%), Magnesium: 35.23mg (8.81%), Calcium: 83.31mg (8.33%), Copper: 0.15mg (7.71%), Potassium: 203.84mg (5.82%), Vitamin B5: 0.56mg (5.62%), Zinc: 0.7mg (4.69%), Vitamin B6: 0.08mg (4.03%), Vitamin E: 0.59mg (3.92%), Vitamin D: 0.43µg (2.88%), Vitamin B12: 0.16µg (2.73%), Vitamin K: 1.53µg (1.46%)