

Jam Crumb Cake

 Vegetarian

READY IN



50 min.

SERVINGS



8

CALORIES



309 kcal

MORNING MEAL

BRUNCH

BREAKFAST

DESSERT

Ingredients

- ☐ 1.8 teaspoons double-acting baking powder
- ☐ 0.3 cup brown sugar packed
- ☐ 0.8 teaspoon cinnamon
- ☐ 1 large eggs
- ☐ 1 cup flour all-purpose
- ☐ 0.3 cup granulated sugar
- ☐ 0.5 cup milk
- ☐ 0.5 cup raspberry jam

- ☐ 0.1 teaspoon salt
- ☐ 0.5 cup sugar
- ☐ 0.8 stick butter unsalted melted

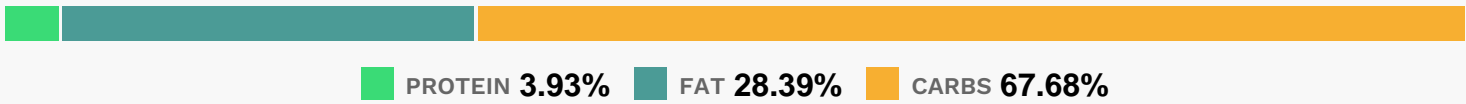
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ whisk
- ☐ cake form

Directions

- ☐ Preheat oven to 400°F with rack in middle. Generously butter a 9-inch square or round cake pan.
- ☐ Whisk together flour, sugar, baking powder, and salt.
- ☐ Whisk together butter, milk, and egg in a large bowl, then whisk in flour mixture until just combined.
- ☐ Pour batter into cake pan. Dollop jam all over surface, then swirl into batter with spoon.
- ☐ Whisk together butter, sugars, cinnamon, and salt until smooth. Stir in flour, then blend with your fingertips until incorporated.
- ☐ Sprinkle crumbs in large clumps over top of cake.
- ☐ Bake cake until a wooden pick inserted in center comes out clean and sides begin to pull away from pan, about 25 minutes. Cool in pan on a rack 5 minutes.

Nutrition Facts



Properties

Glycemic Index:50.65, Glycemic Load:30.13, Inflammation Score:-3, Nutrition Score:4.6526087263356%

Nutrients (% of daily need)

Calories: 309.23kcal (15.46%), Fat: 9.91g (15.24%), Saturated Fat: 5.95g (37.18%), Carbohydrates: 53.14g (17.71%), Net Carbohydrates: 52.38g (19.05%), Sugar: 36.5g (40.55%), Cholesterol: 47.86mg (15.95%), Sodium: 154.16mg (6.7%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 3.09g (6.17%), Selenium: 8.24µg (11.77%), Vitamin B1: 0.14mg (9.18%), Calcium: 90.6mg (9.06%), Vitamin B2: 0.15mg (8.83%), Folate: 34.27µg (8.57%), Manganese: 0.16mg (7.8%), Phosphorus: 70.8mg (7.08%), Vitamin A: 323.75IU (6.47%), Iron: 1.11mg (6.17%), Vitamin B3: 0.97mg (4.83%), Fiber: 0.76g (3.03%), Vitamin D: 0.45µg (3.01%), Copper: 0.06mg (2.77%), Vitamin B12: 0.16µg (2.6%), Vitamin B5: 0.25mg (2.47%), Vitamin E: 0.36mg (2.39%), Vitamin C: 1.88mg (2.28%), Potassium: 77.63mg (2.22%), Magnesium: 8.05mg (2.01%), Zinc: 0.28mg (1.88%), Vitamin B6: 0.03mg (1.72%)