

## Lazy Daisy Cake

 Vegetarian

READY IN



45 min.

SERVINGS



9

CALORIES



271 kcal

DESSERT

### Ingredients

- ☐ 0.3 teaspoon baking soda
- ☐ 0.5 cup brown sugar packed
- ☐ 2 tablespoons butter softened
- ☐ 2 teaspoons butter
- ☐ 2 large eggs
- ☐ 1 cup flour all-purpose
- ☐ 0.7 cup granulated sugar
- ☐ 0.5 teaspoon ground cinnamon

- ☐ 0.5 cup buttermilk low-fat
- ☐ 0.7 cup buttermilk low-fat
- ☐ 0.7 cup regular oats
- ☐ 0.3 teaspoon salt
- ☐ 0.3 cup coconut or shredded sweetened
- ☐ 1 teaspoon vanilla extract
- ☐ 3 tablespoons walnuts coarsely chopped

## Equipment

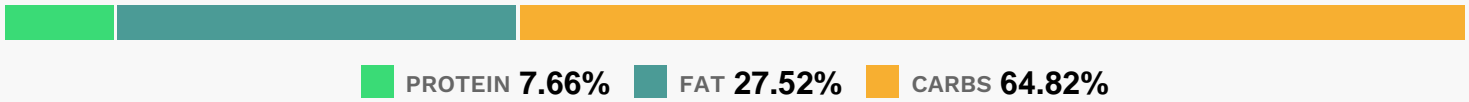
- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ oven
- ☐ knife
- ☐ whisk
- ☐ wire rack
- ☐ blender
- ☐ cake form
- ☐ broiler
- ☐ measuring cup

## Directions

- ☐ Preheat oven to 35
- ☐ To prepare cake, beat 2 tablespoons butter, granulated sugar, and vanilla in a large bowl with a mixer at medium speed until well-blended.
- ☐ Add eggs, 1 at a time, beating well after each addition. Lightly spoon flour into a dry measuring cup; level with a knife.
- ☐ Combine flour, baking soda, and salt in a medium bowl, stirring well with a whisk.

- ☐ Add the flour mixture to the sugar mixture alternately with 1/2 cup buttermilk, beginning and ending with flour mixture; beat well after each addition.
- ☐ Pour the batter into an 8-inch square cake pan coated with cooking spray.
- ☐ Bake at 350 for 25 minutes or until a wooden pick inserted in center comes out clean. Cool in pan 10 minutes on a wire rack.
- ☐ Preheat broiler.
- ☐ To prepare topping, combine 2/3 cup buttermilk and next 3 ingredients (2/3 cup buttermilk through cinnamon) in a small saucepan over medium heat. Bring to a boil. Stir in oats; cook 1 minute.
- ☐ Remove from heat; stir in the coconut and walnuts.
- ☐ Spread the topping over cake. Broil for 2 minutes or until lightly browned.

## Nutrition Facts



## Properties

Glycemic Index:34.45, Glycemic Load:19.44, Inflammation Score:-3, Nutrition Score:6.4678260696971%

## Flavonoids

Cyanidin: 0.09mg, Cyanidin: 0.09mg, Cyanidin: 0.09mg, Cyanidin: 0.09mg

## Nutrients (% of daily need)

Calories: 271.29kcal (13.56%), Fat: 8.45g (13%), Saturated Fat: 3.8g (23.77%), Carbohydrates: 44.78g (14.93%), Net Carbohydrates: 43.4g (15.78%), Sugar: 29.5g (32.77%), Cholesterol: 51.66mg (17.22%), Sodium: 194.84mg (8.47%), Alcohol: 0.15g (100%), Alcohol %: 0.19% (100%), Protein: 5.29g (10.58%), Manganese: 0.52mg (26.06%), Selenium: 11.34µg (16.2%), Vitamin B2: 0.19mg (10.99%), Vitamin B1: 0.16mg (10.94%), Phosphorus: 105.12mg (10.51%), Folate: 37.84µg (9.46%), Iron: 1.36mg (7.56%), Calcium: 63.67mg (6.37%), Copper: 0.12mg (6.16%), Magnesium: 23.92mg (5.98%), Fiber: 1.38g (5.51%), Zinc: 0.75mg (5%), Vitamin B3: 0.98mg (4.91%), Vitamin B5: 0.44mg (4.42%), Potassium: 140.75mg (4.02%), Vitamin A: 181.13IU (3.62%), Vitamin B6: 0.07mg (3.58%), Vitamin B12: 0.17µg (2.91%), Vitamin E: 0.3mg (2%), Vitamin D: 0.22µg (1.48%)