



Lemon-Rosemary Coffee Cake

READY IN



140 min.

SERVINGS



10

CALORIES



423 kcal

MORNING MEAL

BRUNCH

BREAKFAST

DESSERT

Ingredients

- ☐ 1 teaspoon double-acting baking powder
- ☐ 0.5 teaspoon baking soda
- ☐ 0.5 cup butter very cold cubed
- ☐ 0.8 cup buttermilk
- ☐ 1 large eggs
- ☐ 2 cups flour all-purpose
- ☐ 1.5 teaspoons rosemary fresh chopped
- ☐ 10 oz lemon curd
- ☐ 3 large lemons

- ☐ 10 servings powdered sugar
- ☐ 1 sprigs garnishes: rosemary lemon fresh
- ☐ 0.5 teaspoon salt
- ☐ 1.3 cups sugar

Equipment

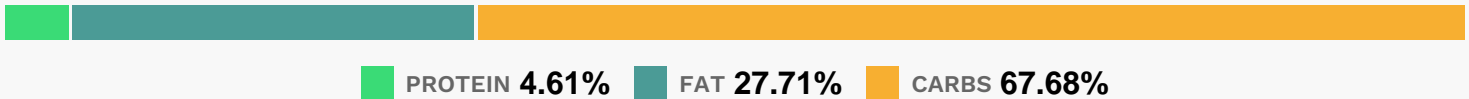
- ☐ food processor
- ☐ bowl
- ☐ frying pan
- ☐ baking paper
- ☐ oven
- ☐ knife
- ☐ whisk
- ☐ wire rack
- ☐ stand mixer
- ☐ springform pan

Directions

- ☐ Preheat oven to 35
- ☐ Lightly grease bottom and sides of a 9-inch springform pan. Line bottom of pan with parchment paper.
- ☐ Grate zest from lemons to equal 1 Tbsp.
- ☐ Cut lemons in half; squeeze juice from lemons into a bowl to equal 5 Tbsp. Reserve zest and 1 Tbsp. lemon juice.
- ☐ Combine flour, sugar, and salt in bowl of a food processor; pulse 3 to 4 times or until blended.
- ☐ Add butter; pulse 6 to 7 times or until mixture resembles coarse crumbs. Reserve 1 cup flour mixture.
- ☐ Transfer remaining flour mixture to bowl of a heavy-duty electric stand mixer.
- ☐ Add baking powder and baking soda; beat at low speed until well blended.

- ☐ Add buttermilk, egg, and 1/4 cup lemon juice; beat at medium speed 1 1/2 to 2 minutes or until batter is thoroughly blended, stopping to scrape bowl as needed. Stir in rosemary. Spoon half of batter into prepared pan.
- ☐ Whisk lemon curd in a small bowl about 1 minute or until loosened and smooth; carefully spread over batter in pan. Top with remaining half of batter.
- ☐ Stir together reserved lemon zest, 1 Tbsp. lemon juice, and 1 cup flour mixture; sprinkle lemon zest mixture over batter in pan.
- ☐ Bake at 350 for 45 to 50 minutes or until a long wooden pick inserted in center comes out clean.
- ☐ Let cool in pan on a wire rack 10 minutes. Gently run a sharp knife around edge of cake to loosen; remove sides of pan. Cool cake completely on wire rack (about 1 hour). Dust with powdered sugar just before serving.
- ☐ *Greek yogurt may be substituted.

Nutrition Facts



Properties

Glycemic Index:36.91, Glycemic Load:32.17, Inflammation Score:-4, Nutrition Score:6.6560868543127%

Flavonoids

Eriodictyol: 6.94mg, Eriodictyol: 6.94mg, Eriodictyol: 6.94mg, Eriodictyol: 6.94mg Hesperetin: 9.07mg, Hesperetin: 9.07mg, Hesperetin: 9.07mg, Hesperetin: 9.07mg Naringenin: 0.18mg, Naringenin: 0.18mg, Naringenin: 0.18mg, Naringenin: 0.18mg Luteolin: 0.62mg, Luteolin: 0.62mg, Luteolin: 0.62mg, Luteolin: 0.62mg Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg Myricetin: 0.16mg, Myricetin: 0.16mg, Myricetin: 0.16mg, Myricetin: 0.16mg Quercetin: 0.37mg, Quercetin: 0.37mg, Quercetin: 0.37mg, Quercetin: 0.37mg

Nutrients (% of daily need)

Calories: 422.69kcal (21.13%), Fat: 13.31g (20.47%), Saturated Fat: 8.06g (50.36%), Carbohydrates: 73.12g (24.37%), Net Carbohydrates: 71.48g (25.99%), Sugar: 51.57g (57.3%), Cholesterol: 44.98mg (14.99%), Sodium: 398.99mg (17.35%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 4.98g (9.96%), Vitamin C: 17.23mg (20.88%), Selenium: 11.12µg (15.88%), Vitamin B1: 0.22mg (14.69%), Folate: 52.93µg (13.23%), Vitamin B2: 0.19mg (11.41%), Manganese: 0.18mg (9.21%), Iron: 1.51mg (8.41%), Vitamin B3: 1.53mg (7.67%), Vitamin A: 347.93IU (6.96%), Phosphorus: 68.9mg (6.89%), Fiber: 1.64g (6.58%), Calcium: 62.38mg (6.24%), Vitamin B5: 0.33mg (3.29%), Potassium: 106.39mg (3.04%), Copper: 0.06mg (2.93%), Magnesium: 10.85mg (2.71%), Vitamin B6: 0.05mg (2.62%), Vitamin E: 0.39mg (2.61%), Vitamin B12: 0.15µg (2.44%), Zinc: 0.34mg (2.28%), Vitamin D: 0.33µg (2.23%)