



Mini Crumb Cakes

READY IN



60 min.

SERVINGS



6

CALORIES



328 kcal

MORNING MEAL

BRUNCH

BREAKFAST

DESSERT

Ingredients

- ☐ 1.3 cups flour all-purpose
- ☐ 0.5 cup brown sugar packed
- ☐ 0.5 cup butter melted
- ☐ 1 eggs beaten
- ☐ 1 teaspoon double-acting baking powder
- ☐ 0.5 teaspoon ground cinnamon
- ☐ 0.3 cup milk
- ☐ 2 tablespoons powdered sugar

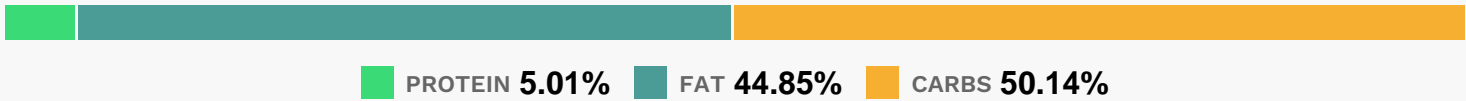
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ toothpicks
- ☐ muffin liners

Directions

- ☐ Heat oven to 350°F. Line 6 medium muffin cups with paper baking cups; or grease cups with shortening or spray with cooking spray. In large bowl, stir flour, brown sugar and butter with spoon until crumbly. Reserve 1/3 cup mixture for topping.
- ☐ Stir egg, baking powder, cinnamon and milk into remaining crumbly mixture until well mixed. Spoon batter into muffin cups.
- ☐ Sprinkle reserved crumbly mixture over batter.
- ☐ Bake 20 to 30 minutes or until toothpick inserted in center comes out clean. Cool 5 minutes; remove from pan.
- ☐ Sprinkle warm cakes with powdered sugar before serving.
- ☐ Serve warm or cooled.

Nutrition Facts



Properties

Glycemic Index:35, Glycemic Load:14.73, Inflammation Score:-6, Nutrition Score:6.0482609157005%

Nutrients (% of daily need)

Calories: 328.19kcal (16.41%), Fat: 16.51g (25.4%), Saturated Fat: 3.62g (22.62%), Carbohydrates: 41.54g (13.85%), Net Carbohydrates: 40.74g (14.82%), Sugar: 20.98g (23.31%), Cholesterol: 28.5mg (9.5%), Sodium: 269.05mg (11.7%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 4.15g (8.29%), Selenium: 11.52µg (16.45%), Vitamin A: 733.21IU (14.66%), Vitamin B1: 0.22mg (14.33%), Folate: 51.49µg (12.87%), Manganese: 0.22mg (11.05%), Vitamin B2: 0.18mg (10.81%), Iron: 1.56mg (8.64%), Calcium: 82.28mg (8.23%), Vitamin B3: 1.58mg (7.9%), Phosphorus: 72.71mg

(7.27%), Vitamin E: 0.69mg (4.59%), Fiber: 0.79g (3.17%), Vitamin B5: 0.31mg (3.05%), Copper: 0.05mg (2.62%), Magnesium: 10.33mg (2.58%), Potassium: 86.47mg (2.47%), Vitamin B12: 0.14µg (2.32%), Zinc: 0.33mg (2.18%), Vitamin B6: 0.04mg (1.98%), Vitamin D: 0.26µg (1.72%)