



## Mocha Streusel Coffee Cake

READY IN



150 min.

SERVINGS



12

CALORIES



496 kcal

MORNING MEAL

BRUNCH

BREAKFAST

DESSERT

### Ingredients

- ☐ 0.5 teaspoon almond extract
- ☐ 2 teaspoons double-acting baking powder
- ☐ 0.3 teaspoon baking soda
- ☐ 0.3 cup brown sugar packed
- ☐ 1 cup butter softened
- ☐ 3 eggs
- ☐ 2 tablespoons flour all-purpose
- ☐ 2.8 cups flour all-purpose
- ☐ 1 cup granulated sugar

- ☐ 1 teaspoon ground cinnamon
- ☐ 1 tablespoon coffee instant
- ☐ 0.5 cup pecans chopped
- ☐ 0.3 teaspoon salt
- ☐ 0.7 cup semisweet chocolate chips miniature
- ☐ 8 oz cream sour

## Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ wire rack
- ☐ hand mixer
- ☐ toothpicks
- ☐ cake form

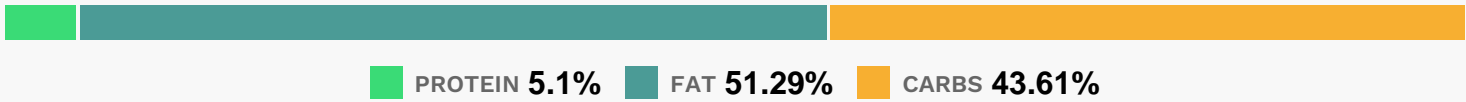
## Directions

- ☐ Heat oven to 350F. Spray 10-inch angel food (tube) cake pan with removable bottom with cooking spray. In small bowl, mix all streusel ingredients; set aside.
- ☐ In another small bowl, mix 2 3/4 cups flour, the baking powder, cinnamon, baking soda and salt; set aside.
- ☐ In large bowl, beat granulated sugar and butter with electric mixer on medium speed, scraping bowl constantly, until light and fluffy. Beat in almond extract.
- ☐ Add eggs, one at a time, beating well after each addition.
- ☐ Add half of the flour mixture; beat on low speed just until combined. Beat in sour cream until well blended. Beat in remaining flour mixture.
- ☐ Spoon half of the batter into pan; spread evenly.
- ☐ Sprinkle with half of the streusel. Top with remaining batter and streusel.
- ☐ Bake 55 to 65 minutes or until toothpick inserted in center comes out clean. Cool upright in pan on cooling rack 1 hour.

☐

Remove cake from pan.

# Nutrition Facts



## Properties

Glycemic Index:27.26, Glycemic Load:28.33, Inflammation Score:-7, Nutrition Score:10.197826128939%

## Flavonoids

Cyanidin: 0.49mg, Cyanidin: 0.49mg, Cyanidin: 0.49mg, Cyanidin: 0.49mg Delphinidin: 0.33mg, Delphinidin: 0.33mg, Delphinidin: 0.33mg, Delphinidin: 0.33mg Catechin: 0.33mg, Catechin: 0.33mg, Catechin: 0.33mg, Catechin: 0.33mg Epigallocatechin: 0.26mg, Epigallocatechin: 0.26mg, Epigallocatechin: 0.26mg, Epigallocatechin: 0.26mg Epicatechin: 0.04mg, Epicatechin: 0.04mg, Epicatechin: 0.04mg, Epicatechin: 0.04mg Epigallocatechin 3-gallate: 0.1mg, Epigallocatechin 3-gallate: 0.1mg, Epigallocatechin 3-gallate: 0.1mg, Epigallocatechin 3-gallate: 0.1mg

## Nutrients (% of daily need)

Calories: 495.57kcal (24.78%), Fat: 28.6g (43.99%), Saturated Fat: 8.64g (53.98%), Carbohydrates: 54.71g (18.24%), Net Carbohydrates: 52.32g (19.03%), Sugar: 28.36g (31.51%), Cholesterol: 52.86mg (17.62%), Sodium: 345.75mg (15.03%), Alcohol: 0.06g (100%), Alcohol %: 0.06% (100%), Caffeine: 24.39mg (8.13%), Protein: 6.39g (12.78%), Manganese: 0.63mg (31.45%), Selenium: 15.72µg (22.46%), Vitamin B1: 0.28mg (18.6%), Vitamin A: 863.4IU (17.27%), Folate: 62.27µg (15.57%), Iron: 2.7mg (14.98%), Vitamin B2: 0.25mg (14.87%), Copper: 0.28mg (13.92%), Phosphorus: 135.77mg (13.58%), Vitamin B3: 2.09mg (10.43%), Magnesium: 41.2mg (10.3%), Fiber: 2.38g (9.54%), Calcium: 93.45mg (9.35%), Zinc: 0.98mg (6.51%), Vitamin E: 0.94mg (6.24%), Potassium: 196.2mg (5.61%), Vitamin B5: 0.47mg (4.67%), Vitamin B12: 0.18µg (3%), Vitamin B6: 0.06mg (2.91%), Vitamin K: 1.57µg (1.5%), Vitamin D: 0.22µg (1.47%)