

Overnight Coffee Cake

 Vegetarian

READY IN



540 min.

SERVINGS



6

CALORIES



320 kcal

MORNING MEAL

BRUNCH

BREAKFAST

DESSERT

Ingredients

- ☐ 0.5 teaspoon double-acting baking powder
- ☐ 0.3 teaspoon baking soda
- ☐ 0.3 cup brown sugar packed
- ☐ 0.3 cup butter softened
- ☐ 0.5 cup buttermilk
- ☐ 1 eggs
- ☐ 1 cup flour all-purpose
- ☐ 0.3 teaspoon ground cinnamon

- ☐ 0.3 cup walnuts finely chopped
- ☐ 0.5 cup sugar white

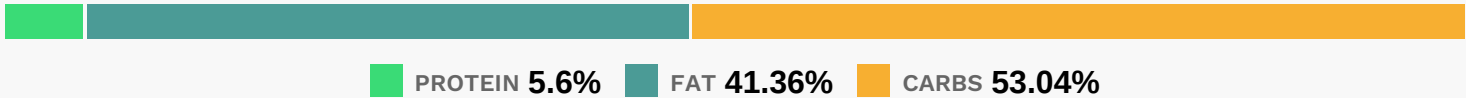
Equipment

- ☐ bowl
- ☐ oven
- ☐ baking pan
- ☐ toothpicks

Directions

- ☐ Lightly grease an 8 inch square baking pan. In a large bowl, cream together the butter, white sugar, and 1/4 cup brown sugar. Beat in the egg until well blended. In a medium bowl, combine the flour, baking powder, baking soda, and 1/2 teaspoon cinnamon. Stir the flour mixture into the creamed mixture alternately with buttermilk.
- ☐ Spread evenly into the prepared baking pan.
- ☐ In a small bowl, mix 1/4 cup brown sugar, walnuts, and 1/4 teaspoon cinnamon.
- ☐ Sprinkle over the batter. Cover, and refrigerate overnight.
- ☐ The next day, preheat oven to 350 degrees F (175 degrees C).
- ☐ Bake the cake for 40 to 45 minutes in the preheated oven, or until a toothpick inserted in the center comes out clean.

Nutrition Facts



Properties

Glycemic Index:57.18, Glycemic Load:23.6, Inflammation Score:-4, Nutrition Score:6.1052174134099%

Flavonoids

Cyanidin: 0.13mg, Cyanidin: 0.13mg, Cyanidin: 0.13mg, Cyanidin: 0.13mg

Nutrients (% of daily need)

Calories: 320.41kcal (16.02%), Fat: 15.02g (23.11%), Saturated Fat: 7.42g (46.39%), Carbohydrates: 43.35g (14.45%), Net Carbohydrates: 42.42g (15.43%), Sugar: 26.72g (29.69%), Cholesterol: 56.59mg (18.86%), Sodium: 196.69mg (8.55%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 4.58g (9.16%), Manganese: 0.33mg (16.62%), Selenium: 10.63µg (15.19%), Vitamin B1: 0.19mg (12.88%), Folate: 47.82µg (11.96%), Vitamin B2: 0.19mg (10.92%), Phosphorus: 81.64mg (8.16%), Vitamin A: 388.97IU (7.78%), Iron: 1.36mg (7.57%), Calcium: 66.23mg (6.62%), Vitamin B3: 1.32mg (6.62%), Copper: 0.12mg (6.18%), Magnesium: 16.38mg (4.1%), Fiber: 0.93g (3.74%), Vitamin B5: 0.33mg (3.34%), Zinc: 0.48mg (3.23%), Vitamin B12: 0.18µg (2.98%), Vitamin B6: 0.06mg (2.96%), Vitamin E: 0.43mg (2.88%), Potassium: 96.89mg (2.77%), Vitamin D: 0.41µg (2.71%), Vitamin K: 1.18µg (1.13%)