



WHATSheATE



Overnight Coffee Crumble Cake



Vegetarian

READY IN



547 min.

SERVINGS



10

CALORIES



423 kcal

MORNING MEAL

BRUNCH

BREAKFAST

DESSERT

Ingredients

- ☐ 1 teaspoon double-acting baking powder
- ☐ 1 teaspoon baking soda
- ☐ 10 servings bourbon drizzle sweet
- ☐ 0.8 cup butter softened
- ☐ 1 cup buttermilk
- ☐ 2 large eggs
- ☐ 2 cups flour all-purpose
- ☐ 10 servings cinnamon-nut crumble

- ☐ 0.5 teaspoon salt
- ☐ 1 cup sugar
- ☐ 1 teaspoon vanilla extract

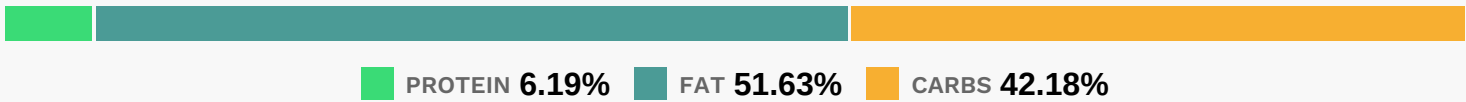
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ hand mixer

Directions

- ☐ Beat butter at medium speed with an electric mixer until creamy; gradually add sugar, beating well.
- ☐ Add eggs, 1 at a time, beating just until blended after each addition.
- ☐ Combine flour and next 3 ingredients in a medium bowl.
- ☐ Add flour mixture to butter mixture alternately with buttermilk, beginning and ending with flour mixture. Stir in vanilla.
- ☐ Pour batter into a greased and floured 13- x 9-inch pan. Cover tightly, and chill 8 to 24 hours.
- ☐ Preheat oven to 35
- ☐ Let cake stand at room temperature 30 minutes.
- ☐ Sprinkle with Cinnamon-Nut Crumble.
- ☐ Bake 32 to 35 minutes or until wooden pick inserted in center comes out clean.
- ☐ Sprinkle Sweet Bourbon
- ☐ Drizzle over cake.

Nutrition Facts



Properties

Glycemic Index:33.31, Glycemic Load:28.23, Inflammation Score:-5, Nutrition Score:10.035217424126%

Nutrients (% of daily need)

Calories: 422.56kcal (21.13%), Fat: 22.7g (34.93%), Saturated Fat: 10.05g (62.8%), Carbohydrates: 41.72g (13.91%), Net Carbohydrates: 40.68g (14.79%), Sugar: 21.66g (24.06%), Cholesterol: 76.44mg (25.48%), Sodium: 418.07mg (18.18%), Alcohol: 5.15g (100%), Alcohol %: 5.32% (100%), Protein: 6.13g (12.26%), Manganese: 1.06mg (52.96%), Selenium: 12.8µg (18.28%), Vitamin B1: 0.25mg (16.65%), Vitamin B2: 0.24mg (14.34%), Folate: 55.56µg (13.89%), Phosphorus: 138.17mg (13.82%), Iron: 1.96mg (10.89%), Vitamin A: 521.95IU (10.44%), Vitamin E: 1.46mg (9.77%), Vitamin B3: 1.95mg (9.77%), Copper: 0.19mg (9.31%), Magnesium: 34.7mg (8.67%), Zinc: 1.06mg (7.1%), Calcium: 66.46mg (6.65%), Vitamin K: 6.76µg (6.44%), Fiber: 1.05g (4.18%), Vitamin B5: 0.4mg (4.04%), Potassium: 138.13mg (3.95%), Vitamin B12: 0.23µg (3.81%), Vitamin D: 0.51µg (3.41%), Vitamin B6: 0.05mg (2.34%)