



WHATSheATE



Overnight Eggnog Streusel Coffee Cake

READY IN



560 min.

SERVINGS



15

CALORIES



277 kcal

MORNING MEAL

BRUNCH

BREAKFAST

DESSERT

Ingredients

- ☐ 0.3 cup granulated sugar
- ☐ 1 tablespoon flour all-purpose
- ☐ 1 tablespoon butter softened
- ☐ 0.5 teaspoon nutmeg
- ☐ 1 cup granulated sugar
- ☐ 0.5 cup butter softened
- ☐ 1 cup eggnog
- ☐ 8 ounces cream sour
- ☐ 1 teaspoon rum extract

- ☐ 2 eggs
- ☐ 2.5 cups flour all-purpose
- ☐ 1.5 teaspoons double-acting baking powder
- ☐ 0.5 teaspoon baking soda
- ☐ 0.5 teaspoon salt
- ☐ 0.5 cup powdered sugar
- ☐ 1 tablespoons eggnog

Equipment

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

Directions

- ☐ Grease bottom only of rectangular pan, 13x9x2 inches, with shortening.
- ☐ In small bowl, mix all Streusel Topping ingredients with fork until crumbly; set aside.
- ☐ In large bowl, beat 1 cup granulated sugar and 1/2 cup butter with electric mixer on medium speed, or mix with spoon. Beat in 1 cup eggnog, the sour cream, rum extract and eggs until blended. Stir in 2 1/2 cups flour, the baking powder, baking soda and salt.
- ☐ Spread in pan.
- ☐ Sprinkle Streusel Topping over batter. Cover and refrigerate at least 8 hours.
- ☐ Heat oven to 350°F. Uncover pan; bake 35 to 40 minutes or until toothpick inserted in center comes out clean. Cool 20 minutes.
- ☐ In small bowl, mix all Eggnog Glaze ingredients until smooth and thin enough to drizzle.
- ☐ Drizzle over coffee cake. For servings, cut into 5 rows by 3 rows.

Nutrition Facts



 PROTEIN 6%  FAT 36.47%  CARBS 57.53%

Properties

Glycemic Index:37.48, Glycemic Load:25.1, Inflammation Score:-4, Nutrition Score:5.2221739434678%

Nutrients (% of daily need)

Calories: 277.43kcal (13.87%), Fat: 11.37g (17.5%), Saturated Fat: 3.64g (22.78%), Carbohydrates: 40.38g (13.46%), Net Carbohydrates: 39.79g (14.47%), Sugar: 23.71g (26.35%), Cholesterol: 41.32mg (13.77%), Sodium: 259.94mg (11.3%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 4.21g (8.42%), Selenium: 10.48µg (14.97%), Vitamin B1: 0.18mg (12%), Vitamin B2: 0.2mg (11.7%), Folate: 43.02µg (10.75%), Vitamin A: 466.9IU (9.34%), Phosphorus: 76.54mg (7.65%), Manganese: 0.15mg (7.64%), Calcium: 71.49mg (7.15%), Iron: 1.2mg (6.65%), Vitamin B3: 1.3mg (6.5%), Vitamin B5: 0.32mg (3.16%), Vitamin E: 0.43mg (2.89%), Vitamin B12: 0.17µg (2.89%), Magnesium: 10.8mg (2.7%), Zinc: 0.36mg (2.41%), Potassium: 83.72mg (2.39%), Fiber: 0.59g (2.36%), Vitamin D: 0.33µg (2.22%), Copper: 0.04mg (2.12%), Vitamin B6: 0.04mg (1.77%)