



Peach Coffee Cake

READY IN



20 min.

SERVINGS



8

CALORIES



405 kcal

MORNING MEAL

BRUNCH

BREAKFAST

DESSERT

Ingredients

- 2 teaspoons double-acting baking powder
- 8 servings garnishes: blackberries fresh sliced
- 0.5 cup butter softened
- 2 large eggs
- 2 cups flour all-purpose
- 1 cup granulated sugar
- 0.7 cup milk
- 3 cups peaches fresh firm ripe peeled sliced (3 large peaches, 7 oz. each)
- 8 servings powdered sugar

- 0.5 teaspoon salt
- 8 servings streusel topping
- 2 teaspoons vanilla extract

Equipment

- frying pan
- oven
- wire rack
- hand mixer
- aluminum foil
- springform pan

Directions

- Preheat oven to 350.
- Prepare Streusel Topping.
- Beat butter at medium speed with an electric mixer until creamy; gradually add granulated sugar, beating well.
- Add eggs, 1 at a time, beating until blended after each addition.
- Combine flour, baking powder, and salt; add to butter mixture alternately with milk, beginning and ending with flour mixture. Beat at low speed until blended after each addition. Stir in vanilla.
- Pour batter into a greased and floured 9-inch springform pan; top with sliced peaches. Pinch off 1-inch pieces of Streusel Topping, and drop over fruit.
- Bake at 350 for 1 hour and 10 minutes to 1 hour and 20 minutes or until center of cake is set. (A wooden pick inserted in center will not come out clean.) Cool completely on a wire rack (about 1 1/2 hours). Dust with powdered sugar.
- Garnish, if desired.
- Note: We found that using a shiny or light-colored pan gave us the best results. If you have a dark pan, wrap the outside of the pan with heavy-duty aluminum foil to get a similar result.

Nutrition Facts



■ PROTEIN 6.03% ■ FAT 30.73% ■ CARBS 63.24%

Properties

Glycemic Index:48.79, Glycemic Load:37.33, Inflammation Score:-5, Nutrition Score:8.6747825871343%

Flavonoids

Cyanidin: 2.11mg, Cyanidin: 2.11mg, Cyanidin: 2.11mg, Cyanidin: 2.11mg Catechin: 3.21mg, Catechin: 3.21mg, Catechin: 3.21mg, Catechin: 3.21mg Epigallocatechin: 0.6mg, Epigallocatechin: 0.6mg, Epigallocatechin: 0.6mg, Epigallocatechin: 0.6mg Epicatechin: 1.4mg, Epicatechin: 1.4mg, Epicatechin: 1.4mg, Epicatechin: 1.4mg Epigallocatechin 3-gallate: 0.18mg, Epigallocatechin 3-gallate: 0.18mg, Epigallocatechin 3-gallate: 0.18mg, Epigallocatechin 3-gallate: 0.18mg Kaempferol: 0.13mg, Kaempferol: 0.13mg, Kaempferol: 0.13mg, Kaempferol: 0.13mg Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg Quercetin: 0.42mg, Quercetin: 0.42mg, Quercetin: 0.42mg, Quercetin: 0.42mg

Nutrients (% of daily need)

Calories: 404.51kcal (20.23%), Fat: 13.98g (21.51%), Saturated Fat: 8.16g (51.01%), Carbohydrates: 64.74g (21.58%), Net Carbohydrates: 62.95g (22.89%), Sugar: 39.26g (43.62%), Cholesterol: 79.45mg (26.48%), Sodium: 380.15mg (16.53%), Alcohol: 0.34g (100%), Alcohol %: 0.25% (100%), Protein: 6.18g (12.35%), Selenium: 16.4µg (23.43%), Vitamin B1: 0.28mg (18.46%), Folate: 67.24µg (16.81%), Vitamin B2: 0.27mg (15.92%), Manganese: 0.27mg (13.35%), Vitamin A: 645.41IU (12.91%), Phosphorus: 118.31mg (11.83%), Vitamin B3: 2.36mg (11.8%), Iron: 2.02mg (11.21%), Calcium: 102.48mg (10.25%), Fiber: 1.79g (7.17%), Vitamin E: 0.95mg (6.33%), Copper: 0.11mg (5.38%), Vitamin B5: 0.51mg (5.13%), Potassium: 161.88mg (4.63%), Magnesium: 16.79mg (4.2%), Zinc: 0.63mg (4.18%), Vitamin B12: 0.25µg (4.1%), Vitamin D: 0.47µg (3.16%), Vitamin B6: 0.06mg (3.15%), Vitamin C: 2.58mg (3.13%), Vitamin K: 3.14µg (2.99%)