

# **Peaches and Cream Coffee Cake**

**Gluten Free** 







MORNING MEAL

BRUNCH

**BREAKFAST** 

DESSERT

### Ingredients

Ш	8 oz cream cheese softened
	0.3 cup sugar
	1 teaspoon lemon zest grated
	2 teaspoons juice of lemon
	3 oz cream cheese
	0.3 cup butter firm
	0.3 cup milk

2 tablespoons sugar

	0.5 teaspoon ground cinnamon	
	21 oz peach pie filling canned	
	0.3 cup walnut pieces chopped	
	2 cups frangelico	
Equipment		
	bowl	
	baking sheet	
	oven	
	blender	
	hand mixer	
Directions		
	Heat oven to 425°F. Grease cookie sheet with shortening. In small bowl, beat all cream cheese filling ingredients with electric mixer on medium speed until smooth; set aside.	
	In medium bowl, cut 3 oz cream cheese and the butter into Bisquick mix, using pastry blende (or pulling 2 table knives through ingredients in opposite directions), until particles are the size of small peas. Stir in milk.	
	Place dough on surface sprinkled with Bisquick mix; roll in Bisquick mix to coat. Shape into ball; knead 8 to 10 times.	
	Roll or pat dough into 12x8-inch rectangle.	
	Place on cookie sheet.	
	Spread cream cheese filling down center of rectangle. Make cuts, 2 1/2 inches long, at 1-inch intervals on 12-inch sides of rectangle. Fold strips over filling, overlapping strips.	
	Mix 2 tablespoons sugar and the cinnamon; sprinkle over top.	
	Bake 12 to 15 minutes or until golden; cool 10 minutes. Carefully place on serving platter. Spoon pie filling down center of coffee cake.	
	Sprinkle with walnuts.	
	Serve warm or cool. Store covered in refrigerator.	

# **Nutrition Facts**

PROTEIN 3.95% FAT 56.79% CARBS 39.26%

### **Properties**

Glycemic Index:25.72, Glycemic Load:6.98, Inflammation Score:-4, Nutrition Score:3.2878260962341%

#### **Flavonoids**

Cyanidin: 0.08mg, Cyanidin: 0.08mg, Cyanidin: 0.08mg, Cyanidin: 0.08mg Eriodictyol: 0.05mg, Eriodictyol: 0.05mg, Eriodictyol: 0.05mg, Hesperetin: 0.14mg, Hesperetin: 0.14mg, Hesperetin: 0.14mg, Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg

### Nutrients (% of daily need)

Calories: 268.96kcal (13.45%), Fat: 17.56g (27.01%), Saturated Fat: 7.58g (47.36%), Carbohydrates: 27.3g (9.1%), Net Carbohydrates: 26.43g (9.61%), Sugar: 18.94g (21.04%), Cholesterol: 32.47mg (10.82%), Sodium: 182.69mg (7.94%), Alcohol: Og (100%), Alcohol %: O% (100%), Protein: 2.75g (5.5%), Vitamin A: 650.31lU (13.01%), Manganese: 0.14mg (6.88%), Vitamin B2: 0.1mg (5.77%), Phosphorus: 57.34mg (5.73%), Calcium: 48.62mg (4.86%), Selenium: 3.22µg (4.6%), Copper: 0.09mg (4.31%), Fiber: 0.87g (3.47%), Vitamin E: 0.5mg (3.31%), Potassium: 97.4mg (2.78%), Vitamin B5: 0.26mg (2.57%), Magnesium: 9.91mg (2.48%), Vitamin B6: 0.05mg (2.46%), Vitamin C: 1.71mg (2.07%), Zinc: 0.31mg (2.05%), Vitamin B1: 0.03mg (1.99%), Vitamin B12: 0.12µg (1.97%), Iron: 0.31mg (1.71%), Folate: 5.96µg (1.49%), Vitamin K: 1.09µg (1.04%)