



Peaches and Cream Coffee Cake

 Popular

READY IN



75 min.

SERVINGS



12

CALORIES



277 kcal

MORNING MEAL

BRUNCH

BREAKFAST

DESSERT

Ingredients

- 21 oz peach pie filling canned (I like Luck Leaf)
- 2.3 tsp double-acting baking powder
- 1 c brown sugar packed
- 1 Tbsp butter
- 1 tsp cinnamon
- 2 eggs separated
- 2.5 cups flour all-purpose
- 3 Tbsp cup heavy whipping cream (or milk)

- 0.5 tsp nutmeg
- 0.8 cup powdered sugar
- 0.5 tsp salt
- 1 tsp vanilla

Equipment

- frying pan
- oven
- microwave
- springform pan

Directions

- Preheat oven to 350°
- Mix flour, sugar, cinnamon, nutmeg and butter (will be crumbly). Take out one cup of this and save for topping.
- Mix egg yolks with cream and add to remainder of flour mixture.
- Add salt and baking powder and mix until very smooth. Gently fold in egg whites.
- Pour into greased springform pan. Put pie filling evenly over top of batter.
- Sprinkle with crumb mixture.
- Bake for 55–65 minutes. Until lightly brown on top. Allow to cool for five minutes then remove from pan.
- Drizzle with vanilla icing. Melt butter in microwave, then add vanilla. Slowly stir in powdered sugar. (will be clumpy)
- Add 3 tablespoons of cream (or milk) stir until creamy and smooth.
- Add more cream 1 tablespoon at a time until right consistency (runny enough to drizzle over cake).

Nutrition Facts



Properties

Glycemic Index:24.33, Glycemic Load:14.62, Inflammation Score:-2, Nutrition Score:5.6039130869119%

Nutrients (% of daily need)

Calories: 277.45kcal (13.87%), Fat: 3.35g (5.16%), Saturated Fat: 1.77g (11.03%), Carbohydrates: 58.95g (19.65%), Net Carbohydrates: 57.62g (20.95%), Sugar: 32.25g (35.83%), Cholesterol: 34.06mg (11.35%), Sodium: 236.54mg (10.28%), Alcohol: 0.12g (100%), Alcohol %: 0.13% (100%), Protein: 3.82g (7.63%), Selenium: 11.63µg (16.61%), Vitamin B1: 0.21mg (14.3%), Folate: 51.55µg (12.89%), Manganese: 0.25mg (12.34%), Vitamin B2: 0.18mg (10.41%), Iron: 1.74mg (9.65%), Calcium: 81.17mg (8.12%), Vitamin B3: 1.59mg (7.94%), Phosphorus: 68.56mg (6.86%), Fiber: 1.34g (5.34%), Copper: 0.08mg (4.09%), Vitamin B5: 0.28mg (2.83%), Vitamin A: 136.94IU (2.74%), Potassium: 90.65mg (2.59%), Magnesium: 10.11mg (2.53%), Zinc: 0.32mg (2.13%), Vitamin B6: 0.04mg (2.07%), Vitamin D: 0.21µg (1.38%), Vitamin B12: 0.07µg (1.22%), Vitamin E: 0.18mg (1.2%), Vitamin C: 0.88mg (1.06%)