



## Peanut Butter Coffee Cake

READY IN



45 min.

SERVINGS



18

CALORIES



226 kcal

MORNING MEAL

BRUNCH

BREAKFAST

DESSERT

### Ingredients

- 2 teaspoons double-acting baking powder
- 0.5 teaspoon baking soda
- 1 cup brown sugar packed
- 2 tablespoons butter melted
- 0.8 cup creamy peanut butter
- 2 eggs
- 2.5 cups flour all-purpose
- 1 cup milk
- 0.5 teaspoon salt

0.3 cup shortening

## Equipment

oven

baking pan

toothpicks

## Directions

Preheat oven to 375 degrees F.

Mix 1/2 cup brown sugar, 1/2 cup flour, 1/4 cup JIF® peanut butter and the melted butter or margarine until crumbly; set aside.

Cream 1/2 cup JIF® and the shortening together well. Slowly beat in 1 cup brown sugar.

Add eggs, one at a time, beating till fluffy

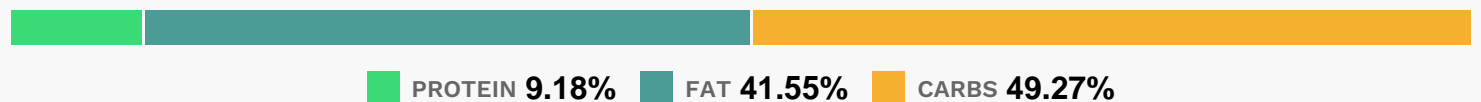
Thoroughly stir together 2 cups flour, baking powder, salt, and soda.

Add alternately with milk to creamed mixture, beating after every addition.

Spread batter in a greased 13 x 9 x 2-inch baking pan. Top with crumbly mixture.

Bake for 30 to 35 minutes or until toothpick inserted in center comes out clean.

## Nutrition Facts



## Properties

Glycemic Index:12.17, Glycemic Load:10.2, Inflammation Score:-3, Nutrition Score:5.8813043573628%

## Nutrients (% of daily need)

Calories: 225.53kcal (11.28%), Fat: 10.66g (16.4%), Saturated Fat: 2.49g (15.56%), Carbohydrates: 28.44g (9.48%), Net Carbohydrates: 27.46g (9.98%), Sugar: 13.7g (15.22%), Cholesterol: 19.81mg (6.6%), Sodium: 218.87mg (9.52%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 5.3g (10.6%), Manganese: 0.29mg (14.3%), Vitamin B3: 2.49mg (12.43%), Selenium: 8.23µg (11.76%), Folate: 43.45µg (10.86%), Vitamin B1: 0.16mg (10.76%), Phosphorus: 89.15mg (8.91%), Vitamin B2: 0.15mg (8.7%), Vitamin E: 1.27mg (8.47%), Iron: 1.22mg (6.75%), Calcium: 64.08mg (6.41%), Magnesium: 25.47mg (6.37%), Copper: 0.08mg (3.98%), Fiber: 0.99g (3.94%), Vitamin B6: 0.08mg (3.86%), Potassium: 123.3mg (3.52%), Vitamin B5: 0.35mg (3.52%), Zinc: 0.52mg (3.45%), Vitamin A: 104IU (2.08%), Vitamin

B12: 0.12µg (1.97%), Vitamin D: 0.25µg (1.65%), Vitamin K: 1.65µg (1.58%)