



Quick Breakfast Cake

 Vegetarian

READY IN



15 min.

SERVINGS



6

CALORIES



394 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon double-acting baking powder
- ☐ 0.5 cup butter softened
- ☐ 2 large eggs
- ☐ 2 cups flour all-purpose
- ☐ 0.8 cup milk
- ☐ 0.3 teaspoon salt
- ☐ 0.5 cup sugar

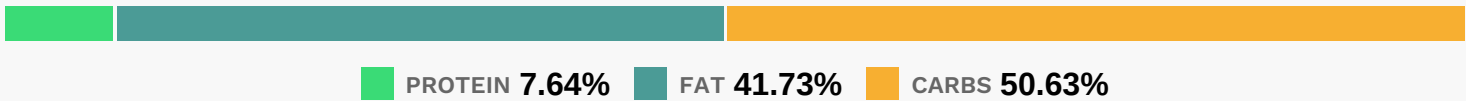
Equipment

- ☐ oven
- ☐ hand mixer
- ☐ cake form

Directions

- ☐ Preheat oven to 400
- ☐ Beat butter and sugar at medium speed with an electric mixer until creamy.
- ☐ Add eggs, 1 at a time, beating just 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 just until blended after each addition.
- ☐ Pour batter into a lightly greased 9-inch round cake pan, and top with Streusel.
- ☐ Bake at 400 for 20 to 22 minutes or until a wooden pick inserted in center comes out clean.
- ☐ Drizzle with Vanilla Glaze, if desired.
- ☐ Quick Cream Cheese Breakfast Cake: Prepare recipe as directed through Step 7
- ☐ Pour batter into a lightly greased 9-inch round cake pan. Stir together 3 oz. cream cheese, softened, and 1 Tbsp. sugar. Dollop cream cheese mixture, 1 tsp. at a time, over batter.
- ☐ Sprinkle with Streusel. Proceed with recipe as directed, increasing bake time to 22 to 24 minutes.

Nutrition Facts



Properties

Glycemic Index:54.18, Glycemic Load:35.35, Inflammation Score:-5, Nutrition Score:9.2400000199028%

Nutrients (% of daily need)

Calories: 393.95kcal (19.7%), Fat: 18.36g (28.25%), Saturated Fat: 10.88g (67.98%), Carbohydrates: 50.14g (16.71%), Net Carbohydrates: 49.01g (17.82%), Sugar: 18.29g (20.32%), Cholesterol: 106.33mg (35.44%), Sodium: 325.45mg (14.15%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 7.57g (15.13%), Selenium: 20.11µg (28.73%), Vitamin B1: 0.35mg (23.45%), Folate: 84.65µg (21.16%), Vitamin B2: 0.33mg (19.63%), Manganese: 0.29mg (14.55%), Iron: 2.31mg (12.84%), Phosphorus: 127.95mg (12.8%), Vitamin B3: 2.51mg (12.56%), Vitamin A: 612.14IU (12.24%), Calcium:

97.04mg (9.7%), Vitamin B12: 0.35µg (5.75%), Vitamin B5: 0.57mg (5.73%), Fiber: 1.13g (4.51%), Vitamin D: 0.67µg (4.46%), Vitamin E: 0.65mg (4.36%), Zinc: 0.65mg (4.34%), Magnesium: 15.39mg (3.85%), Copper: 0.07mg (3.68%), Potassium: 118.36mg (3.38%), Vitamin B6: 0.07mg (3.29%), Vitamin K: 1.59µg (1.51%)