



Raspberry Cream Cheese Coffee Cake

READY IN



95 min.

SERVINGS



16

CALORIES



314 kcal

MORNING MEAL

BRUNCH

BREAKFAST

DESSERT

Ingredients

- ☐ 1 teaspoon almond extract
- ☐ 0.5 cup almonds sliced
- ☐ 0.5 teaspoon double-acting baking powder
- ☐ 0.5 teaspoon baking soda
- ☐ 0.8 cup butter cold
- ☐ 8 oz cream cheese softened
- ☐ 2 eggs
- ☐ 2.3 cups flour all-purpose gold medal®
- ☐ 0.5 cup raspberry jam

- ☐ 0.3 teaspoon salt
- ☐ 0.8 cup cream sour
- ☐ 1 cup sugar

Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ blender
- ☐ hand mixer
- ☐ springform pan

Directions

- ☐ Heat oven to 350°F. Grease bottom and side of 9- or 10-inch springform pan with shortening; lightly flour.
- ☐ In large bowl, mix flour and 3/4 cup of the sugar.
- ☐ Cut in butter, using pastry blender or fork, until mixture looks like coarse crumbs. Reserve 1 cup of the crumb mixture in small bowl.
- ☐ To remaining crumb mixture, add baking powder, baking soda, salt, sour cream, almond extract and 1 of the eggs; blend well.
- ☐ Spread batter over bottom and 2 inches up side (about 1/4 inch thick) of pan.
- ☐ In small bowl, beat cream cheese, remaining 1/4 cup sugar and remaining egg with electric mixer, or mix with spoon.
- ☐ Pour into batter-lined pan. Carefully spoon preserves evenly over cream cheese filling.
- ☐ Add almonds to reserved crumb mixture; sprinkle over preserves.
- ☐ Bake 45 to 55 minutes or until filling is set and crust is deep golden brown. Cool 15 minutes; remove side of pan.
- ☐ Serve warm or cool. Store in refrigerator.

Nutrition Facts



 **PROTEIN 5.52%**  **FAT 50.11%**  **CARBS 44.37%**

Properties

Glycemic Index:20.57, Glycemic Load:22.66, Inflammation Score:-5, Nutrition Score:5.5952173523281%

Flavonoids

Cyanidin: 0.07mg, Cyanidin: 0.07mg, Cyanidin: 0.07mg, Cyanidin: 0.07mg Catechin: 0.04mg, Catechin: 0.04mg, Catechin: 0.04mg, Catechin: 0.04mg Epigallocatechin: 0.07mg, Epigallocatechin: 0.07mg, Epigallocatechin: 0.07mg, Epigallocatechin: 0.07mg Epicatechin: 0.02mg, Epicatechin: 0.02mg, Epicatechin: 0.02mg, Epicatechin: 0.02mg Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg Isorhamnetin: 0.08mg, Isorhamnetin: 0.08mg, Isorhamnetin: 0.08mg, Isorhamnetin: 0.08mg Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

Nutrients (% of daily need)

Calories: 314.41kcal (15.72%), Fat: 17.71g (27.25%), Saturated Fat: 6.04g (37.74%), Carbohydrates: 35.29g (11.76%), Net Carbohydrates: 34.34g (12.49%), Sugar: 18.75g (20.84%), Cholesterol: 41.14mg (13.71%), Sodium: 243.72mg (10.6%), Alcohol: 0.09g (100%), Alcohol %: 0.13% (100%), Protein: 4.39g (8.78%), Selenium: 9.67µg (13.82%), Vitamin A: 667.88IU (13.36%), Vitamin B2: 0.21mg (12.36%), Vitamin B1: 0.15mg (10.29%), Folate: 39.22µg (9.8%), Manganese: 0.2mg (9.76%), Vitamin E: 1.31mg (8.73%), Phosphorus: 74.28mg (7.43%), Iron: 1.11mg (6.19%), Vitamin B3: 1.18mg (5.88%), Calcium: 50.93mg (5.09%), Magnesium: 15.45mg (3.86%), Fiber: 0.95g (3.8%), Copper: 0.08mg (3.75%), Vitamin B5: 0.3mg (3.03%), Potassium: 92.96mg (2.66%), Zinc: 0.4mg (2.65%), Vitamin B12: 0.11µg (1.89%), Vitamin B6: 0.04mg (1.83%), Vitamin C: 1.05mg (1.28%)