

Raspberry Cream Cheese Coffee Cake

 Vegetarian

READY IN



120 min.

SERVINGS



12

CALORIES



366 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
- ☐ 8 ounce cream cheese softened
- ☐ 1 eggs
- ☐ 2.3 cups flour all-purpose
- ☐ 0.5 cup raspberry preserves

- ☐ 0.3 teaspoon salt
- ☐ 0.8 cup cup heavy whipping cream sour
- ☐ 0.8 cup butter unsalted cut into 1-inch pieces
- ☐ 0.3 cup sugar white

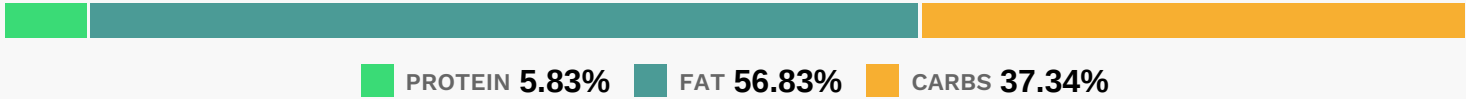
Equipment

- ☐ food processor
- ☐ bowl
- ☐ frying pan
- ☐ oven

Directions

- ☐ Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9-inch spring-form pan.
- ☐ Combine flour, 3/4 cup sugar, and butter in a food processor; pulse until mixture resembles coarse crumbs.
- ☐ Remove 1 cup of mixture from food processor and set aside. To remaining mixture in processor add baking soda, baking powder, salt, sour cream, almond extract, and 1 egg; process until batter is just combined and smooth.
- ☐ Spread batter evenly into bottom and 2 inches up sides of prepared pan.
- ☐ Beat cream cheese, 1/4 cup sugar, and 1 egg together in a bowl until smooth; pour into batter-lined pan and spread evenly.
- ☐ Spread raspberry preserves carefully over cheese filling.
- ☐ Stir reserved crumb mixture and sliced almonds together in a small bowl; sprinkle over the layer of raspberry preserves.
- ☐ Bake in preheated oven until filling is set and crust is deep golden brown, 45 to 55 minutes. Cool 15 minutes before removing side of pan. Chill completely before serving, about 1 hour.

Nutrition Facts



Properties

Glycemic Index:27.42, Glycemic Load:21.49, Inflammation Score:-5, Nutrition Score:7.063478215881%

Flavonoids

Cyanidin: 0.09mg, Cyanidin: 0.09mg, Cyanidin: 0.09mg, Cyanidin: 0.09mg Catechin: 0.05mg, Catechin: 0.05mg, Catechin: 0.05mg, Catechin: 0.05mg Epigallocatechin: 0.1mg, Epigallocatechin: 0.1mg, Epigallocatechin: 0.1mg, Epigallocatechin: 0.1mg 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: 0.02mg, Naringenin: 0.02mg, Naringenin: 0.02mg, Naringenin: 0.02mg Isorhamnetin: 0.1mg, Isorhamnetin: 0.1mg, Isorhamnetin: 0.1mg, Isorhamnetin: 0.1mg 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: 365.56kcal (18.28%), Fat: 23.31g (35.87%), Saturated Fat: 12.86g (80.35%), Carbohydrates: 34.46g (11.49%), Net Carbohydrates: 33.19g (12.07%), Sugar: 12.52g (13.92%), Cholesterol: 71.71mg (23.9%), Sodium: 187.39mg (8.15%), Alcohol: 0.11g (100%), Alcohol %: 0.15% (100%), Protein: 5.38g (10.76%), Selenium: 11.84µg (16.91%), Vitamin B2: 0.26mg (15.33%), Vitamin A: 717.76IU (14.36%), Vitamin B1: 0.2mg (13.57%), Manganese: 0.26mg (12.97%), Folate: 50.85µg (12.71%), Vitamin E: 1.6mg (10.65%), Phosphorus: 91.93mg (9.19%), Iron: 1.42mg (7.88%), Vitamin B3: 1.57mg (7.84%), Calcium: 64.87mg (6.49%), Fiber: 1.27g (5.07%), Magnesium: 20.02mg (5.01%), Copper: 0.1mg (4.94%), Vitamin B5: 0.35mg (3.51%), Potassium: 116.09mg (3.32%), Zinc: 0.5mg (3.3%), Vitamin B12: 0.13µg (2.14%), Vitamin B6: 0.04mg (2.08%), Vitamin D: 0.29µg (1.91%), Vitamin C: 1.38mg (1.67%), Vitamin K: 1.69µg (1.61%)