



Raspberry-White Chocolate Coffee Cake

READY IN



90 min.

SERVINGS



12

CALORIES



360 kcal

MORNING MEAL

BRUNCH

BREAKFAST

DESSERT

Ingredients

- 0.5 cup brown sugar packed
- 0.5 cup peppermint candies white
- 0.3 cup flour all-purpose
- 0.3 cup butter softened
- 1.5 cups flour all-purpose
- 0.8 cup granulated sugar
- 2 teaspoons double-acting baking powder
- 0.3 cup butter softened
- 0.5 cup milk

- 1 eggs
- 2 cups raspberries fresh
- 0.5 cup peppermint candies white
- 2 tablespoons plus light
- 1.5 teaspoons water

Equipment

- bowl
- frying pan
- sauce pan
- oven
- hand mixer
- toothpicks

Directions

- Heat oven to 350°F. Grease bottom and sides of 10-inch angel food (tube cake) pan with shortening or cooking spray; lightly flour. In small bowl, mix all streusel ingredients; set aside.
- In large bowl, beat all coffee cake ingredients except raspberries with electric mixer on low speed until moistened. Beat on medium speed 1 minute, scraping bowl occasionally.
- Spread two-thirds of the batter in pan. Top with raspberries. Carefully spread remaining batter over raspberries.
- Sprinkle streusel over batter.
- Bake 55 to 65 minutes or until toothpick inserted in center comes out clean and top is golden brown.
- Cool coffee cake 10 minutes. Meanwhile, in 1-quart saucepan, heat all glaze ingredients over low heat, stirring constantly, until mixture is smooth and thin enough to drizzle.
- Remove coffee cake from pan.
- Drizzle glaze over warm coffee cake.
- Serve warm.

Nutrition Facts

PROTEIN 4.41% FAT 37.61% CARBS 57.98%

Properties

Glycemic Index:32.92, Glycemic Load:20.43, Inflammation Score:-4, Nutrition Score:5.5673912867256%

Flavonoids

Cyanidin: 9.15mg, Cyanidin: 9.15mg, Cyanidin: 9.15mg, Cyanidin: 9.15mg Petunidin: 0.06mg, Petunidin: 0.06mg, Petunidin: 0.06mg, Petunidin: 0.06mg Delphinidin: 0.26mg, Delphinidin: 0.26mg, Delphinidin: 0.26mg, Delphinidin: 0.26mg Malvidin: 0.03mg, Malvidin: 0.03mg, Malvidin: 0.03mg, Malvidin: 0.03mg Pelargonidin: 0.2mg, Pelargonidin: 0.2mg, Pelargonidin: 0.2mg, Pelargonidin: 0.2mg Peonidin: 0.02mg, Peonidin: 0.02mg, Peonidin: 0.02mg, Peonidin: 0.02mg Catechin: 0.26mg, Catechin: 0.26mg, Catechin: 0.26mg, Catechin: 0.26mg Epigallocatechin: 0.09mg, Epigallocatechin: 0.09mg, Epigallocatechin: 0.09mg, Epigallocatechin: 0.09mg Epicatechin: 0.7mg, Epicatechin: 0.7mg, Epicatechin: 0.7mg, Epicatechin: 0.7mg Epigallocatechin 3-gallate: 0.11mg, Epigallocatechin 3-gallate: 0.11mg, Epigallocatechin 3-gallate: 0.11mg, Epigallocatechin 3-gallate: 0.11mg Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg Quercetin: 0.21mg, Quercetin: 0.21mg, Quercetin: 0.21mg, Quercetin: 0.21mg

Nutrients (% of daily need)

Calories: 360.01kcal (18%), Fat: 15.47g (23.8%), Saturated Fat: 7.76g (48.49%), Carbohydrates: 53.67g (17.89%), Net Carbohydrates: 51.85g (18.85%), Sugar: 36.82g (40.91%), Cholesterol: 14.86mg (4.95%), Sodium: 186.73mg (8.12%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 4.08g (8.16%), Manganese: 0.27mg (13.61%), Selenium: 8.04µg (11.49%), Vitamin B1: 0.17mg (11.11%), Folate: 41.06µg (10.26%), Calcium: 102.24mg (10.22%), Vitamin B2: 0.14mg (8.15%), Vitamin A: 381.19IU (7.62%), Fiber: 1.82g (7.27%), Iron: 1.23mg (6.85%), Vitamin C: 5.26mg (6.37%), Vitamin B3: 1.27mg (6.36%), Phosphorus: 61.1mg (6.11%), Vitamin E: 0.52mg (3.48%), Magnesium: 11.59mg (2.9%), Copper: 0.05mg (2.68%), Vitamin B5: 0.26mg (2.64%), Potassium: 87.53mg (2.5%), Zinc: 0.33mg (2.18%), Vitamin B6: 0.04mg (1.82%), Vitamin B12: 0.1µg (1.62%), Vitamin K: 1.66µg (1.58%), Vitamin D: 0.19µg (1.23%)