



Raspberry-White Chocolate Coffee Cake

READY IN



90 min.

SERVINGS



12

CALORIES



244 kcal

MORNING MEAL

BRUNCH

BREAKFAST

DESSERT

Ingredients

- 2 teaspoons double-acting baking powder
- 0.5 cup brown sugar packed
- 0.3 cup butter softened
- 2 tablespoons plus light
- 1 eggs
- 0.3 cup flour all-purpose
- 1.5 cups flour all-purpose
- 0.8 cup granulated sugar
- 0.5 cup milk

- 0.5 cup vanilla extract white
- 2 cups raspberries fresh
- 1.5 teaspoons water

Equipment

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

Directions

- Heat oven to 350F. 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 5.38% ■ FAT 19.14% ■ CARBS 75.48%

Properties

Glycemic Index:32.92, Glycemic Load:20.43, Inflammation Score:-3, Nutrition Score:5.3543478198673%

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: 243.91kcal (12.2%), Fat: 4.85g (7.46%), Saturated Fat: 1.13g (7.05%), Carbohydrates: 43.04g (14.35%), Net Carbohydrates: 41.22g (14.99%), Sugar: 26.72g (29.69%), Cholesterol: 14.86mg (4.95%), Sodium: 130.69mg (5.68%), Alcohol: 2.98g (100%), Alcohol %: 4.07% (100%), Protein: 3.07g (6.13%), Manganese: 0.29mg (14.6%), Selenium: 8.04µg (11.49%), Vitamin B1: 0.17mg (11.14%), Folate: 41.01µg (10.25%), Vitamin B2: 0.15mg (8.53%), Fiber: 1.82g (7.27%), Calcium: 72.2mg (7.22%), Iron: 1.24mg (6.91%), Vitamin B3: 1.31mg (6.54%), Vitamin C: 5.25mg (6.36%), Phosphorus: 60.53mg (6.05%), Vitamin A: 212.03IU (4.24%), Magnesium: 12.49mg (3.12%), Copper: 0.06mg (2.99%), Potassium: 98.37mg (2.81%), Vitamin B5: 0.26mg (2.63%), Vitamin E: 0.38mg (2.5%), Zinc: 0.34mg (2.24%), Vitamin B6: 0.04mg (1.91%), Vitamin K: 1.66µg (1.58%), Vitamin B12: 0.09µg (1.54%), Vitamin D: 0.19µg (1.23%)