



Rhubarb Coffee Cake

READY IN



160 min.

SERVINGS



15

CALORIES



252 kcal

MORNING MEAL

BRUNCH

BREAKFAST

DESSERT

Ingredients

- 0.3 cup butter softened
- 3 oz cream cheese softened
- 3 eggs
- 0.5 cup flour all-purpose
- 0.8 cup milk
- 2 cups rhubarb fresh chopped
- 0.8 cup sugar
- 1 teaspoon vanilla
- 1 box cake mix yellow

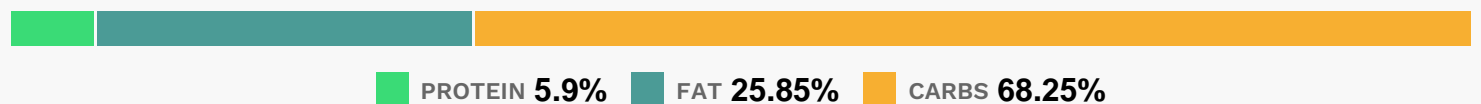
Equipment

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

Directions

- Heat oven to 325F (for all pans). Spray bottom and sides of 13x9-inch pan with baking spray with flour.
- In large bowl, beat cake mix, milk, vanilla, eggs and cream cheese with electric mixer on low speed 1 minute, then on medium speed 2 minutes, scraping bowl frequently; set aside.
- In medium bowl, toss rhubarb and 1/4 cup of the flour. Fold rhubarb into batter; spread in pan.
- In small bowl, mix remaining 1/4 cup flour, the sugar and butter until coarse crumbs form.
- Sprinkle over top of batter.
- Bake 35 to 42 minutes or until lightly browned and toothpick inserted in center comes out clean. Cool about 30 minutes to serve warm or cool completely, about 1 hour 30 minutes.

Nutrition Facts



Properties

Glycemic Index:14.87, Glycemic Load:9.64, Inflammation Score:-3, Nutrition Score:5.3960869467777%

Flavonoids

Catechin: 0.35mg, Catechin: 0.35mg, Catechin: 0.35mg, Catechin: 0.35mg Epicatechin: 0.08mg, Epicatechin: 0.08mg, Epicatechin: 0.08mg, Epicatechin: 0.08mg Epicatechin 3-gallate: 0.1mg, Epicatechin 3-gallate: 0.1mg, Epicatechin 3-gallate: 0.1mg, Epicatechin 3-gallate: 0.1mg

Nutrients (% of daily need)

Calories: 251.64kcal (12.58%), Fat: 7.29g (11.21%), Saturated Fat: 2.85g (17.83%), Carbohydrates: 43.3g (14.43%), Net Carbohydrates: 42.48g (15.45%), Sugar: 25.96g (28.84%), Cholesterol: 39.93mg (13.31%), Sodium: 322.39mg

(14.02%), Alcohol: 0.09g (100%), Alcohol %: 0.12% (100%), Protein: 3.74g (7.49%), Phosphorus: 150.32mg (15.03%), Calcium: 114.04mg (11.4%), Vitamin B2: 0.18mg (10.51%), Folate: 36.89µg (9.22%), Selenium: 6.11µg (8.72%), Vitamin B1: 0.13mg (8.51%), Manganese: 0.13mg (6.54%), Iron: 1.11mg (6.18%), Vitamin A: 295.35IU (5.91%), Vitamin K: 5.96µg (5.68%), Vitamin B3: 1.12mg (5.6%), Vitamin E: 0.63mg (4.19%), Vitamin B5: 0.37mg (3.74%), Fiber: 0.82g (3.28%), Vitamin B12: 0.19µg (3.25%), Potassium: 107.62mg (3.07%), Vitamin B6: 0.06mg (2.91%), Magnesium: 9.49mg (2.37%), Zinc: 0.33mg (2.21%), Copper: 0.04mg (2.13%), Vitamin D: 0.31µg (2.07%), Vitamin C: 1.31mg (1.59%)