



Sandy's Cranberry Coffee Cake

READY IN



55 min.

SERVINGS



10

CALORIES



471 kcal

MORNING MEAL

BRUNCH

BREAKFAST

DESSERT

Ingredients

- ☐ 1 tablespoon almond extract
- ☐ 1 teaspoon double-acting baking powder
- ☐ 1 teaspoon baking soda
- ☐ 1 cup confectioners' sugar
- ☐ 2 eggs
- ☐ 2 cups flour
- ☐ 0.8 cup butter
- ☐ 0.5 teaspoon salt
- ☐ 1 cup cup heavy whipping cream sour

- ☐ 1 cup sugar
- ☐ 10 servings water as needed
- ☐ 16 ounce berry cranberry sauce whole canned

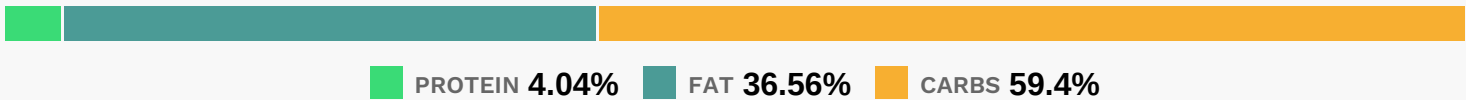
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ whisk

Directions

- ☐ Preheat oven to 350 degrees F (175 degrees C). Grease and flour a fluted tube pan.
- ☐ Whisk flour, baking powder, baking soda, and salt together in a large bowl.
- ☐ Beat sugar and margarine together in a bowl until creamy.
- ☐ Add sour cream, eggs, and 1 teaspoon almond extract to sugar mixture; beat until smooth.
- ☐ Pour sugar mixture into flour mixture and mix to form a smooth batter.
- ☐ Pour 1/3 the batter into the prepared pan.
- ☐ Pour cranberry sauce into a bowl and stir.
- ☐ Spread 1/2 sauce over batter in the prepared pan.
- ☐ Pour 1/3 the batter over cranberry sauce, and spread second 1/2 cranberry sauce over the batter. Top with remaining 1/3 cake batter.
- ☐ Bake in the preheated oven until golden and cooked through, about 40 minutes.
- ☐ Whisk confectioners' sugar and 1 tablespoon almond extract together in a bowl until smooth, adding enough water for icing to reach a drizzling consistency.
- ☐ Drizzle icing over cake.

Nutrition Facts



Properties

Glycemic Index:23.71, Glycemic Load:27.87, Inflammation Score:-6, Nutrition Score:6.646086866441%

Flavonoids

Cyanidin: 0.05mg, Cyanidin: 0.05mg, Cyanidin: 0.05mg, Cyanidin: 0.05mg Delphinidin: 0.01mg, Delphinidin: 0.01mg, Delphinidin: 0.01mg, Delphinidin: 0.01mg Pelargonidin: 0.01mg, Pelargonidin: 0.01mg, Pelargonidin: 0.01mg, Pelargonidin: 0.01mg Luteolin: 0.01mg, Luteolin: 0.01mg, Luteolin: 0.01mg, Luteolin: 0.01mg Myricetin: 1.22mg, Myricetin: 1.22mg, Myricetin: 1.22mg Quercetin: 1.09mg, Quercetin: 1.09mg, Quercetin: 1.09mg, Quercetin: 1.09mg

Nutrients (% of daily need)

Calories: 471.29kcal (23.56%), Fat: 19.38g (29.82%), Saturated Fat: 5.48g (34.27%), Carbohydrates: 70.86g (23.62%), Net Carbohydrates: 69.68g (25.34%), Sugar: 47.17g (52.41%), Cholesterol: 46.31mg (15.44%), Sodium: 463.44mg (20.15%), Alcohol: 0.45g (100%), Alcohol %: 0.15% (100%), Protein: 4.81g (9.63%), Selenium: 12.4µg (17.72%), Vitamin A: 818.85IU (16.38%), Vitamin B1: 0.21mg (14.2%), Vitamin B2: 0.23mg (13.26%), Folate: 51.89µg (12.97%), Manganese: 0.21mg (10.37%), Iron: 1.58mg (8.78%), Vitamin B3: 1.56mg (7.79%), Phosphorus: 76.48mg (7.65%), Vitamin E: 1.14mg (7.63%), Calcium: 69.51mg (6.95%), Copper: 0.1mg (4.97%), Fiber: 1.17g (4.7%), Vitamin B5: 0.34mg (3.36%), Magnesium: 12.91mg (3.23%), Zinc: 0.41mg (2.71%), Potassium: 90.16mg (2.58%), Vitamin B12: 0.14µg (2.39%), Vitamin B6: 0.04mg (2.18%), Vitamin D: 0.18µg (1.17%), Vitamin K: 1.08µg (1.03%)