



Simple Buttermilk Coffee Cake

 Vegetarian

READY IN



50 min.

SERVINGS



15

CALORIES



218 kcal

MORNING MEAL

BRUNCH

BREAKFAST

DESSERT

Ingredients

- ☐ 1.5 teaspoons double-acting baking powder
- ☐ 0.8 teaspoon baking soda
- ☐ 0.5 cup butter room temperature
- ☐ 1 cup buttermilk
- ☐ 2 eggs
- ☐ 2.3 cups flour all-purpose
- ☐ 0.5 teaspoon vanilla extract
- ☐ 1.5 cups sugar white

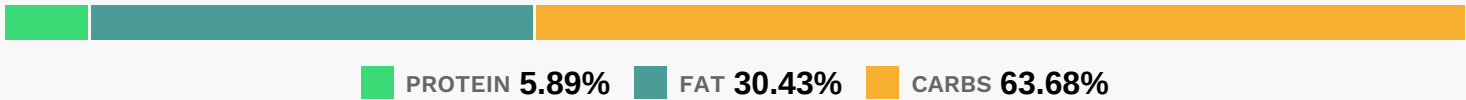
Equipment

- ☐ bowl
- ☐ oven
- ☐ baking pan
- ☐ toothpicks

Directions

- ☐ Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13-inch baking dish.
- ☐ Combine flour, sugar, baking powder, and baking soda in a large bowl.
- ☐ Cut butter into flour mixture until mixture resembles coarse crumbs. Reserve about 1 cup butter crumbs.
- ☐ Stir buttermilk, eggs, and vanilla extract into remaining crumbs until batter is just combined; pour batter into prepared baking dish.
- ☐ Sprinkle reserved butter crumbs over batter.
- ☐ Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 35 minutes.

Nutrition Facts



Properties

Glycemic Index:21.21, Glycemic Load:24.66, Inflammation Score:-2, Nutrition Score:4.1160869702049%

Nutrients (% of daily need)

Calories: 218.41kcal (10.92%), Fat: 7.47g (11.5%), Saturated Fat: 4.41g (27.54%), Carbohydrates: 35.18g (11.73%), Net Carbohydrates: 34.68g (12.61%), Sugar: 20.83g (23.15%), Cholesterol: 39.85mg (13.28%), Sodium: 171.49mg (7.46%), Alcohol: 0.05g (100%), Alcohol %: 0.08% (100%), Protein: 3.25g (6.51%), Selenium: 8.95µg (12.78%), Vitamin B1: 0.16mg (10.5%), Folate: 38.1µg (9.52%), Vitamin B2: 0.15mg (9.03%), Manganese: 0.13mg (6.57%), Iron: 1.03mg (5.74%), Vitamin B3: 1.13mg (5.65%), Phosphorus: 56.05mg (5.61%), Calcium: 50.03mg (5%), Vitamin A: 247.17IU (4.94%), Vitamin B5: 0.24mg (2.41%), Vitamin B12: 0.14µg (2.31%), Vitamin D: 0.33µg (2.17%), Fiber: 0.51g (2.03%), Zinc: 0.28mg (1.84%), Copper: 0.04mg (1.84%), Vitamin E: 0.26mg (1.73%), Magnesium: 6.7mg (1.68%), Potassium: 52.25mg (1.49%), Vitamin B6: 0.02mg (1.21%)