



Smucker's® Cherry Swirl Coffee Cake

READY IN



45 min.

SERVINGS



20

CALORIES



362 kcal

MORNING MEAL

BRUNCH

BREAKFAST

DESSERT

Ingredients

- ☐ 0.3 ounce active yeast dry
- ☐ 3.3 cups pillsbury best® all purpose flour
- ☐ 0.3 cup almonds sliced
- ☐ 1 cup smucker's® cherry preserves
- ☐ 2 eggs
- ☐ 0.3 cup granulated sugar
- ☐ 20 servings milk
- ☐ 1 cup powdered sugar
- ☐ 1 teaspoon salt

- ☐ 0.5 teaspoon vanilla
- ☐ 0.5 cup all-vegetable shortening crisco®

Equipment

- ☐ bowl
- ☐ sauce pan
- ☐ oven

Directions

- ☐ Heat 1-1/4 cups milk, salt, granulated sugar, and shortening in small saucepan just to boiling; cool to lukewarm (105 degrees F to 115 degrees F).
- ☐ Stir in yeast; transfer mixture to medium bowl.
- ☐ Add one cup of the flour to milk mixture; beat well.
- ☐ Add eggs and vanilla; beat well. Stir in enough remaining flour to make a thick batter; beat until smooth.
- ☐ Let rise, covered, in warm place, free from drafts, until doubled in bulk, about one hour.
- ☐ Stir batter down.
- ☐ Pour batter into two greased nine-inch round cake pans; let rise in warm place until doubled in bulk, about one hour. Make a swirl design on top of batter with a floured spoon; fill grooves with preserves, using 1/4 cup for each coffee cake.
- ☐ Heat oven to 375 degrees F.
- ☐ Bake coffee cakes until golden, 30 to 35 minutes.
- ☐ Remove from pans, cool on wire racks.
- ☐ Fill grooves with remaining preserves.
- ☐ Mix powdered sugar, with enough milk to make thin glaze consistency; drizzle over warm coffee cakes.
- ☐ Sprinkle with almonds.

Nutrition Facts



Properties

Glycemic Index:12.4, Glycemic Load:23.64, Inflammation Score:-5, Nutrition Score:12.53000012688%

Flavonoids

Cyanidin: 0.04mg, Cyanidin: 0.04mg, Cyanidin: 0.04mg, Cyanidin: 0.04mg Catechin: 0.02mg, Catechin: 0.02mg, Catechin: 0.02mg, Catechin: 0.02mg Epigallocatechin: 0.04mg, Epigallocatechin: 0.04mg, Epigallocatechin: 0.04mg, Epigallocatechin: 0.04mg Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg Isorhamnetin: 0.04mg, Isorhamnetin: 0.04mg, Isorhamnetin: 0.04mg, Isorhamnetin: 0.04mg Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

Nutrients (% of daily need)

Calories: 362.48kcal (18.12%), Fat: 14.36g (22.1%), Saturated Fat: 6.05g (37.83%), Carbohydrates: 47.61g (15.87%), Net Carbohydrates: 46.59g (16.94%), Sugar: 28.49g (31.66%), Cholesterol: 45.65mg (15.22%), Sodium: 221.64mg (9.64%), Alcohol: 0.03g (100%), Alcohol %: 0.01% (100%), Protein: 11.19g (22.37%), Calcium: 313.48mg (31.35%), Vitamin B2: 0.5mg (29.62%), Phosphorus: 289.96mg (29%), Vitamin B1: 0.34mg (22.92%), Vitamin B12: 1.36µg (22.62%), Selenium: 13.35µg (19.08%), Vitamin D: 2.77µg (18.48%), Folate: 50.08µg (12.52%), Potassium: 421.86mg (12.05%), Vitamin B5: 1.16mg (11.6%), Magnesium: 39.3mg (9.83%), Manganese: 0.19mg (9.67%), Vitamin B6: 0.18mg (8.81%), Zinc: 1.29mg (8.58%), Vitamin A: 419.06IU (8.38%), Vitamin B3: 1.66mg (8.32%), Iron: 1.18mg (6.54%), Vitamin E: 0.91mg (6.05%), Fiber: 1.02g (4.09%), Copper: 0.07mg (3.5%), Vitamin K: 3.53µg (3.37%), Vitamin C: 1.5mg (1.81%)