



Sour Cherry Coffee Cake

 Vegetarian

READY IN



10 min.

SERVINGS



8

CALORIES



494 kcal

MORNING MEAL

BRUNCH

BREAKFAST

DESSERT

Ingredients

- ☐ 2 teaspoons double-acting baking powder
- ☐ 2 cups cherries sour dry jarred drained
- ☐ 0.5 teaspoon cinnamon
- ☐ 2 large eggs
- ☐ 0.5 cup flour all-purpose
- ☐ 2 cups flour all-purpose
- ☐ 0.5 teaspoon salt
- ☐ 0.3 cup sugar

- ☐ 1 cup sugar
- ☐ 4 tablespoons butter unsalted cold cut into pieces
- ☐ 8 tablespoons butter unsalted at room temperature (1 stick)
- ☐ 1 teaspoon vanilla extract
- ☐ 0.8 cup milk whole

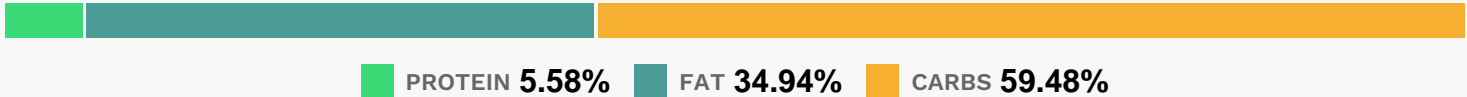
Equipment

- ☐ bowl
- ☐ oven
- ☐ wire rack
- ☐ blender
- ☐ baking pan
- ☐ hand mixer
- ☐ toothpicks

Directions

- ☐ Mix flour, sugar and cinnamon in a large bowl. Use a pastry blender or fingertips to cut in butter until mixture forms pea-size crumbs.
- ☐ Make cake: Preheat oven to 350F; butter an 8-inch round baking pan.
- ☐ In a bowl, mix flour with baking powder and salt. In a separate bowl, using an electric mixer on medium-high speed, beat butter and sugar until light. Beat in eggs one at a time. Reduce mixer speed to low and add flour mixture, alternating with milk and vanilla. Gently fold in cherries.
- ☐ Spread batter in baking pan, sprinkle with streusel and bake until lightly browned on top and a toothpick inserted into center comes out clean, 50 to 55 minutes. Cool in pan on a wire rack for 10 minutes before serving.

Nutrition Facts



Properties

Glycemic Index:53.15, Glycemic Load:44.04, Inflammation Score:-7, Nutrition Score:10.049565268599%

Nutrients (% of daily need)

Calories: 494.2kcal (24.71%), Fat: 19.5g (30%), Saturated Fat: 11.68g (72.99%), Carbohydrates: 74.7g (24.9%), Net Carbohydrates: 73.08g (26.57%), Sugar: 32.52g (36.13%), Cholesterol: 94.39mg (31.47%), Sodium: 285.66mg (12.42%), Alcohol: 0.17g (100%), Alcohol %: 0.11% (100%), Protein: 7.01g (14.02%), Selenium: 17.92µg (25.6%), Vitamin B1: 0.34mg (22.38%), Vitamin A: 1087.1IU (21.74%), Folate: 83.04µg (20.76%), Vitamin B2: 0.32mg (18.81%), Manganese: 0.34mg (17.12%), Iron: 3.01mg (16.7%), Phosphorus: 123.4mg (12.34%), Vitamin B3: 2.46mg (12.3%), Calcium: 112.81mg (11.28%), Fiber: 1.63g (6.51%), Copper: 0.11mg (5.74%), Vitamin D: 0.82µg (5.44%), Vitamin B5: 0.54mg (5.38%), Potassium: 160.38mg (4.58%), Vitamin B12: 0.27µg (4.51%), Vitamin E: 0.66mg (4.37%), Magnesium: 17.45mg (4.36%), Vitamin B6: 0.08mg (4.05%), Zinc: 0.6mg (3.99%), Vitamin K: 1.73µg (1.65%), Vitamin C: 1.26mg (1.53%)