



## Sour Cream Coffee Cake

 Vegetarian

READY IN



100 min.

SERVINGS



10

CALORIES



426 kcal

MORNING MEAL

BRUNCH

BREAKFAST

DESSERT

### Ingredients

- 1 teaspoon baking soda
- 3 tablespoons brown sugar dark packed
- 2 large eggs room temperature
- 0.5 teaspoon ground cinnamon
- 1 pinch mace generous
- 1 pinch nutmeg generous freshly grated
- 0.5 teaspoon salt fine
- 1 cup cup heavy whipping cream sour

- 0.3 cup sugar
- 1 cup sugar
- 2 cups unbleached flour all-purpose
- 0.8 cup butter unsalted plus more for the pan, room temperature
- 1.5 teaspoons vanilla extract
- 2 teaspoon vanilla extract
- 0.5 cup walnuts toasted coarsely chopped

## Equipment

- bowl
- frying pan
- oven
- whisk
- blender
- toothpicks
- cake form
- spatula

## Directions

- Make the streusel by mixing the sugar, brown sugar, walnuts, vanilla, and cinnamon together in a small bowl. Set it aside.
- Preheat the oven to 350 degrees F. Generously brush a round 9 by 2-inch deep cake pan with butter. In a medium bowl whisk the flour, baking soda, salt, nutmeg and mace together and set it aside.
- In a standing mixer fitted with the paddle attachment, or with an electric hand-held mixer, cream the butter and sugar on medium speed until light and fluffy.
- Add the eggs, one at a time, mixing until incorporated.
- Mix the vanilla with the sour cream.
- Add the flour mixture in 3 parts to the butter mixture, alternating with the sour cream in 2 parts until just combined.

- Spread half the batter into the prepared pan and sprinkle with half the streusel. Spoon the remaining batter on top and spread it out with a spatula. Scatter the remaining streusel over the top of the batter.
- Bake the coffee cake for 1 hour and about 10 minutes, or until golden brown and a toothpick inserted into the center of the cake comes out clean. Cool on a rack for 10 to 15 minutes before serving.

## Nutrition Facts

**PROTEIN 5.06%** **FAT 48.82%** **CARBS 46.12%**

### Properties

Glycemic Index:31.02, Glycemic Load:31.36, Inflammation Score:-5, Nutrition Score:7.3417391414228%

### Flavonoids

Cyanidin: 0.16mg, Cyanidin: 0.16mg, Cyanidin: 0.16mg, Cyanidin: 0.16mg

### Nutrients (% of daily need)

Calories: 426.38kcal (21.32%), Fat: 23.43g (36.05%), Saturated Fat: 11.81g (73.84%), Carbohydrates: 49.82g (16.61%), Net Carbohydrates: 48.65g (17.69%), Sugar: 29.7g (33%), Cholesterol: 87.37mg (29.12%), Sodium: 251.02mg (10.91%), Alcohol: 0.48g (100%), Alcohol %: 0.55% (100%), Protein: 5.46g (10.92%), Manganese: 0.4mg (20.25%), Selenium: 13.05µg (18.65%), Vitamin B1: 0.23mg (15.1%), Folate: 58.27µg (14.57%), Vitamin B2: 0.23mg (13.47%), Vitamin A: 625.11IU (12.5%), Phosphorus: 89.22mg (8.92%), Iron: 1.59mg (8.84%), Vitamin B3: 1.59mg (7.96%), Copper: 0.15mg (7.57%), Magnesium: 19.48mg (4.87%), Calcium: 47.3mg (4.73%), Fiber: 1.16g (4.64%), Vitamin E: 0.65mg (4.3%), Vitamin B5: 0.4mg (3.98%), Zinc: 0.59mg (3.92%), Vitamin B6: 0.07mg (3.58%), Potassium: 107.81mg (3.08%), Vitamin D: 0.46µg (3.04%), Vitamin B12: 0.17µg (2.77%), Vitamin K: 1.83µg (1.74%)