



Sour Cream Coffee Cake

 Vegetarian

READY IN



90 min.

SERVINGS



12

CALORIES



440 kcal

MORNING MEAL

BRUNCH

BREAKFAST

DESSERT

Ingredients

- ☐ 1.5 teaspoons double-acting baking powder
- ☐ 0.3 teaspoon baking soda
- ☐ 5 ounces bittersweet chocolate chopped preferably Valrhona Caraibe 66 percent
- ☐ 0.8 cup brown sugar dark packed
- ☐ 2 extra large eggs at room temperature
- ☐ 2.3 cups flour all-purpose
- ☐ 1 cup granulated sugar
- ☐ 4 teaspoons ground cinnamon preferably Saigon, see note below

- ☐ 1 tablespoon ground espresso beans finely
- ☐ 0.8 teaspoon kosher salt
- ☐ 1 cup heavy whipping cream sour at room temperature
- ☐ 0.5 cup butter unsalted at room temperature 1 stick
- ☐ 1.5 teaspoons vanilla extract pure
- ☐ 0.8 cup walnuts coarsely chopped

Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ wire rack
- ☐ loaf pan
- ☐ hand mixer
- ☐ toothpicks
- ☐ aluminum foil
- ☐ serrated knife

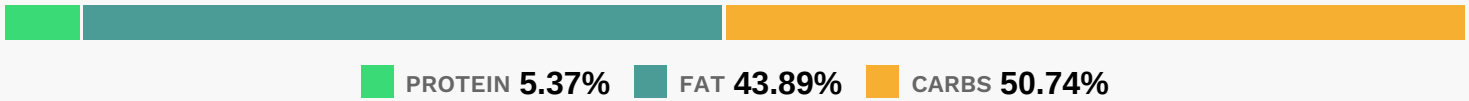
Directions

- ☐ To make the streusel, combine the brown sugar, walnuts, chocolate, cinnamon, and ground espresso in a small bowl, and stir until well blended.
- ☐ To make the cake, position an oven rack in the middle of the oven, and preheat the oven to 325 degrees F (325 degrees F if using a convection oven). Line the bottom and sides of a 10-cup loaf pan with foil and grease it lightly (preferably with Pam). Sift the flour, baking powder, baking soda, and salt together. Using an electric mixer fitted with the paddle attachment, beat the butter on medium speed for about 3 minutes, until soft and smooth.
- ☐ Add the granulated sugar and beat on medium-high speed for 5 minutes, until light and fluffy. Scrape down the sides of the bowl.
- ☐ Add the eggs, one at a time, and beat until well blended.
- ☐ Add the vanilla and mix until combined.

- ☐
- Add half of the flour mixture and beat on low speed until just combined.

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Nutrition Facts



Properties

Glycemic Index:21.84, Glycemic Load:24.81, Inflammation Score:-5, Nutrition Score:9.3243478329285%

Flavonoids

Cyanidin: 0.2mg, Cyanidin: 0.2mg, Cyanidin: 0.2mg, Cyanidin: 0.2mg

Nutrients (% of daily need)

Calories: 440.41kcal (22.02%), Fat: 21.86g (33.63%), Saturated Fat: 10.18g (63.6%), Carbohydrates: 56.87g (18.96%), Net Carbohydrates: 54.44g (19.8%), Sugar: 35.33g (39.26%), Cholesterol: 67.07mg (22.36%), Sodium: 247.3mg (10.75%), Alcohol: 0.17g (100%), Alcohol %: 0.19% (100%), Caffeine: 10.99mg (3.66%), Protein: 6.02g (12.05%), Manganese: 0.7mg (34.93%), Selenium: 13.25µg (18.93%), Copper: 0.32mg (15.98%), Vitamin B1: 0.22mg (14.73%), Folate: 56.05µg (14.01%), Iron: 2.44mg (13.58%), Phosphorus: 128.6mg (12.86%), Vitamin B2: 0.21mg (12.62%), Magnesium: 42.56mg (10.64%), Fiber: 2.42g (9.69%), Calcium: 92.64mg (9.26%), Vitamin A: 415.51IU (8.31%), Vitamin B3: 1.62mg (8.1%), Zinc: 0.91mg (6.09%), Potassium: 185.77mg (5.31%), Vitamin B6: 0.08mg (4.22%), Vitamin B5: 0.42mg (4.18%), Vitamin E: 0.54mg (3.6%), Vitamin B12: 0.16µg (2.68%), Vitamin D: 0.33µg (2.19%), Vitamin K: 2.3µg (2.19%)