



## Sour Cream Coffee Cake

 Vegetarian

READY IN



110 min.

SERVINGS



16

CALORIES



371 kcal

MORNING MEAL

BRUNCH

BREAKFAST

DESSERT

### Ingredients

- 0.8 cup almonds sliced
- 0.3 cup brown sugar packed
- 0.3 cup pineapple preserves
- 0.5 teaspoon ground cinnamon
- 2.5 cups flour all-purpose
- 1 teaspoon double-acting baking powder
- 1 teaspoon baking soda
- 0.5 teaspoon salt

- 1 cup butter softened
- 1 cup granulated sugar
- 0.5 cup brown sugar packed
- 3 eggs
- 1.5 cups cream sour
- 1 teaspoon vanilla
- 1 teaspoon almond extract
- 0.5 cup powdered sugar
- 1 teaspoon milk
- 0.5 teaspoon almond extract

## Equipment

- bowl
- frying pan
- oven
- wire rack
- hand mixer
- toothpicks
- kugelhopf pan

## Directions

- Heat oven to 350°F. Grease and flour 12-cup bundt cake pan. Make Fruit-Nut Filling; set aside.
- Mix flour, baking powder, baking soda and salt; set aside.
- Beat butter and sugars in large bowl with electric mixer on medium speed, scraping bowl occasionally, until fluffy. Beat in eggs, one at a time. Beat in sour cream, vanilla and almond extract until blended. Gradually beat in flour mixture until blended. Spoon 3 cups batter into pan. Spoon filling over batter to within 1/2 inch of edge. Spoon remaining batter over filling.
- Bake 50 to 55 minutes or until toothpick inserted in center comes out clean. Cool 15 minutes; remove from pan to wire rack. Cool 20 minutes longer before glazing.
- Drizzle Almond Powdered Sugar Glaze over cake.

Serve warm or cool.

Note: Surprise family and friends and bake this cake in a bundt pan with a newer shape, available in the Betty Crocker® Catalog. Click the link "Catalog Shopping" on the top of this page to shop Betty Crocker online, then search for bundt to find shapes beyond the classic.

## Nutrition Facts

**PROTEIN 4.95%** **FAT 45.07%** **CARBS 49.98%**

### Properties

Glycemic Index:24.69, Glycemic Load:21.6, Inflammation Score:-4, Nutrition Score:6.4239130149717%

### Flavonoids

Cyanidin: 0.11mg, Cyanidin: 0.11mg, Cyanidin: 0.11mg, Cyanidin: 0.11mg Catechin: 0.06mg, Catechin: 0.06mg, Catechin: 0.06mg, Catechin: 0.06mg Epigallocatechin: 0.11mg, Epigallocatechin: 0.11mg, Epigallocatechin: 0.11mg, Epigallocatechin: 0.11mg Epicatechin: 0.03mg, Epicatechin: 0.03mg, Epicatechin: 0.03mg, Epicatechin: 0.03mg Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg Naringenin: 0.02mg, Naringenin: 0.02mg, Naringenin: 0.02mg, Naringenin: 0.02mg Isorhamnetin: 0.11mg, Isorhamnetin: 0.11mg, Isorhamnetin: 0.11mg, Isorhamnetin: 0.11mg Kaempferol: 0.02mg, Kaempferol: 0.02mg, Kaempferol: 0.02mg, Kaempferol: 0.02mg Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg

### Nutrients (% of daily need)

Calories: 371.22kcal (18.56%), Fat: 18.87g (29.03%), Saturated Fat: 9.93g (62.06%), Carbohydrates: 47.08g (15.69%), Net Carbohydrates: 45.93g (16.7%), Sugar: 29.83g (33.15%), Cholesterol: 73.95mg (24.65%), Sodium: 282.6mg (12.29%), Alcohol: 0.22g (100%), Alcohol %: 0.27% (100%), Protein: 4.66g (9.33%), Selenium: 10.61µg (15.15%), Vitamin B2: 0.23mg (13.68%), Manganese: 0.26mg (12.92%), Vitamin B1: 0.17mg (11.44%), Folate: 43.93µg (10.98%), Vitamin E: 1.62mg (10.81%), Vitamin A: 534.16IU (10.68%), Phosphorus: 85.26mg (8.53%), Iron: 1.37mg (7.61%), Calcium: 69.93mg (6.99%), Vitamin B3: 1.36mg (6.79%), Magnesium: 20.73mg (5.18%), Copper: 0.09mg (4.72%), Fiber: 1.16g (4.63%), Vitamin B5: 0.34mg (3.37%), Potassium: 114.11mg (3.26%), Zinc: 0.47mg (3.15%), Vitamin B12: 0.14µg (2.41%), Vitamin B6: 0.04mg (2.18%), Vitamin K: 1.42µg (1.35%), Vitamin D: 0.17µg (1.12%)