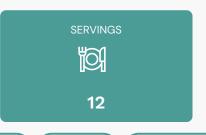


# **Sour Cream Coffee Cake**

Vegetarian







MORNING MEAL

BRUNCH

BREAKFAST

DESSERT

## Ingredients

1 teaspoon double-acting baking powder
1 teaspoon baking soda
O.5 cup brown sugar packed
0.3 cup butter softened
2 large egg whites
1.8 cups flour all-purpose
1 cup granulated sugar

2 teaspoons ground cinnamon

	1 cup cup heavy whipping cream sour reduced-fat
	0.5 teaspoon salt
	1 teaspoon vanilla extract
	0.3 cup walnuts chopped
Equipment	
	bowl
	oven
	knife
	whisk
	wire rack
	blender
	baking pan
	measuring cup
Di	rections
	Preheat oven to 35
	Combine first 3 ingredients; set aside.
	Place granulated sugar and butter in a large bowl; beat with a mixer at medium speed until well-blended (about 5 minutes).
	Add egg whites, 1 at a time, beating well after each addition. Beat in sour cream and vanilla. Lightly spoon flour into dry measuring cups; level with a knife.
	Combine flour, baking powder, baking soda, and salt, stirring well with a whisk. Gradually add flour mixture to sugar mixture; beat well.
	Spread half of batter into an 8-inch square baking pan coated with cooking spray.
	Sprinkle half of walnut streusel over batter.
	Spread remaining batter over streusel. Top with remaining streusel.
	Bake at 350 for 45 minutes or until a wooden pick inserted in center comes out clean. Cool the cake on a wire rack.

### **Nutrition Facts**

PROTEIN 5.74% 📕 FAT 27.7% 📙 CARBS 66.56%

#### **Properties**

Glycemic Index:26.01, Glycemic Load:21.82, Inflammation Score:-2, Nutrition Score:4.4739130268926%

#### **Flavonoids**

Cyanidin: 0.07mg, Cyanidin: 0.07mg, Cyanidin: 0.07mg, Cyanidin: 0.07mg

### Nutrients (% of daily need)

Calories: 246.09kcal (12.3%), Fat: 7.7g (11.85%), Saturated Fat: 3.87g (24.22%), Carbohydrates: 41.64g (13.88%), Net Carbohydrates: 40.81g (14.84%), Sugar: 25.77g (28.63%), Cholesterol: 16.88mg (5.63%), Sodium: 282.09mg (12.26%), Alcohol: 0.11g (100%), Alcohol %: 0.19% (100%), Protein: 3.59g (7.18%), Manganese: 0.27mg (13.7%), Selenium: 8.26µg (11.8%), Vitamin B1: 0.16mg (10.64%), Folate: 38.33µg (9.58%), Vitamin B2: 0.15mg (8.59%), Calcium: 64.47mg (6.45%), Iron: 1.07mg (5.97%), Vitamin B3: 1.14mg (5.7%), Phosphorus: 51.59mg (5.16%), Copper: 0.08mg (3.81%), Vitamin A: 182.52IU (3.65%), Fiber: 0.83g (3.33%), Magnesium: 11.64mg (2.91%), Potassium: 95.53mg (2.73%), Zinc: 0.32mg (2.11%), Vitamin B12: 0.09µg (1.56%), Vitamin B6: 0.03mg (1.49%), Vitamin E: 0.2mg (1.35%), Vitamin B5: 0.12mg (1.23%)