



Sour Cream-Orange Coffee Cake with Chocolate-Pecan Streusel

READY IN



45 min.

SERVINGS



12

CALORIES



694 kcal

MORNING MEAL

BRUNCH

BREAKFAST

DESSERT

Ingredients

- ☐ 3 cups all purpose flour
- ☐ 1.5 teaspoons double-acting baking powder
- ☐ 1.5 teaspoons baking soda
- ☐ 3 large eggs
- ☐ 1.5 cups brown sugar packed ()
- ☐ 1 tablespoon ground cinnamon
- ☐ 0.3 cup orange juice
- ☐ 1.5 teaspoons orange peel grated

- ☐ 1.5 cups pecans coarsely chopped
- ☐ 12 servings powdered sugar
- ☐ 0.8 cup butter salted room temperature ()
- ☐ 6 ounces semi chocolate chips
- ☐ 1.5 cups cup heavy whipping cream sour
- ☐ 1.3 cups sugar
- ☐ 1.5 teaspoons vanilla extract

Equipment

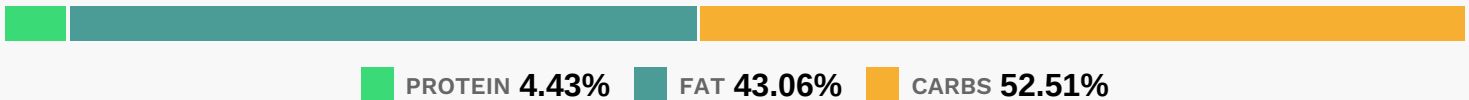
- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ whisk
- ☐ baking pan
- ☐ hand mixer
- ☐ aluminum foil

Directions

- ☐ Whisk brown sugar and cinnamon in medium bowl to blend.
- ☐ Add butter and rub in with fingertips until mixture holds together in small, moist clumps.
- ☐ Mix in pecans and chocolate chips. (Can be made up to 3 days ahead. Cover and refrigerate.)
- ☐ Preheat oven to 350°F. Butter and flour 13x9x2-inch metal baking pan. Sift flour, baking soda, and baking powder into medium bowl. Using electric mixer, beat sugar and butter in large bowl until blended and smooth. Beat in eggs 1 at a time, then orange peel and vanilla extract.
- ☐ Mix in flour mixture in 4 additions alternately with sour cream in 3 additions.
- ☐ Mix in orange juice.
- ☐ Spread half of batter in prepared pan.
- ☐ Sprinkle with half of streusel. Drop remaining batter over by heaping tablespoonfuls; carefully spread batter to make even layer.

- ☐ Sprinkle with remaining streusel.
- ☐ Bake cake 30 minutes.
- ☐ Lay sheet of foil loosely over pan to keep topping from browning too quickly. Continue baking until tester inserted into center of cake comes out clean, about 35 minutes longer.
- ☐ Remove foil. Cool cake in pan on rack 20 minutes. Dust with powdered sugar; serve warm or at room temperature. (Can be made 2 days ahead. Cool completely. Store airtight at room temperature.)

Nutrition Facts



Properties

Glycemic Index:29.51, Glycemic Load:33.24, Inflammation Score:-6, Nutrition Score:13.527826189995%

Flavonoids

Cyanidin: 1.46mg, Cyanidin: 1.46mg, Cyanidin: 1.46mg, Cyanidin: 1.46mg Delphinidin: 0.99mg, Delphinidin: 0.99mg, Delphinidin: 0.99mg, Delphinidin: 0.99mg Catechin: 0.99mg, Catechin: 0.99mg, Catechin: 0.99mg, Catechin: 0.99mg Epigallocatechin: 0.77mg, Epigallocatechin: 0.77mg, Epigallocatechin: 0.77mg, Epigallocatechin: 0.77mg Epicatechin: 0.11mg, Epicatechin: 0.11mg, Epicatechin: 0.11mg, Epicatechin: 0.11mg Epigallocatechin 3-gallate: 0.31mg, Epigallocatechin 3-gallate: 0.31mg, Epigallocatechin 3-gallate: 0.31mg, Epigallocatechin 3-gallate: 0.31mg Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg Hesperetin: 0.62mg, Hesperetin: 0.62mg, Hesperetin: 0.62mg, Hesperetin: 0.62mg Naringenin: 0.11mg, Naringenin: 0.11mg, Naringenin: 0.11mg, Naringenin: 0.11mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

Nutrients (% of daily need)

Calories: 693.59kcal (34.68%), Fat: 33.91g (52.17%), Saturated Fat: 14.6g (91.28%), Carbohydrates: 93.03g (31.01%), Net Carbohydrates: 89.36g (32.49%), Sugar: 64.05g (71.17%), Cholesterol: 94.82mg (31.61%), Sodium: 317.98mg (13.83%), Alcohol: 0.17g (100%), Alcohol %: 0.12% (100%), Caffeine: 12.19mg (4.06%), Protein: 7.84g (15.68%), Manganese: 1.16mg (57.9%), Selenium: 17.89µg (25.55%), Vitamin B1: 0.36mg (23.76%), Copper: 0.42mg (20.99%), Iron: 3.27mg (18.15%), Folate: 70.15µg (17.54%), Vitamin B2: 0.3mg (17.5%), Phosphorus: 171.79mg (17.18%), Fiber: 3.68g (14.71%), Magnesium: 56.66mg (14.17%), Vitamin A: 629.23IU (12.58%), Calcium: 122.67mg (12.27%), Vitamin B3: 2.23mg (11.15%), Zinc: 1.51mg (10.05%), Potassium: 278.02mg (7.94%), Vitamin B5: 0.65mg (6.51%), Vitamin E: 0.88mg (5.87%), Vitamin B6: 0.1mg (4.78%), Vitamin C: 3.36mg (4.07%), Vitamin B12: 0.22µg (3.69%), Vitamin K: 3.27µg (3.11%), Vitamin D: 0.25µg (1.67%)