



## Spiced Coffee Cake

READY IN



65 min.

SERVINGS



9

CALORIES



356 kcal

MORNING MEAL

BRUNCH

BREAKFAST

DESSERT

## Ingredients

- ☐ 0.5 teaspoon baking soda
- ☐ 0.8 cup firmly brown sugar dark packed
- ☐ 0.5 cup butter softened
- ☐ 1 cup buttermilk
- ☐ 2 large eggs
- ☐ 2 cups flour all-purpose
- ☐ 0.7 cup granulated sugar
- ☐ 0.8 teaspoon ground cinnamon
- ☐ 0.5 teaspoon ground nutmeg

- ☐ 0.5 teaspoon salt
- ☐ 9 servings streusel topping
- ☐ 1 teaspoon vanilla extract

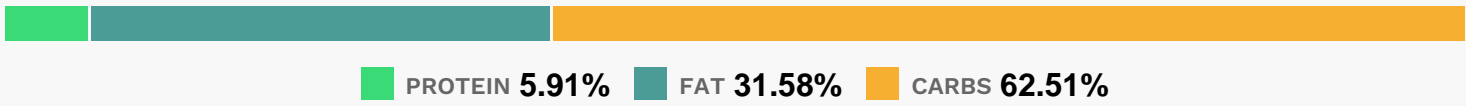
## Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ hand mixer

## Directions

- ☐ Combine first 5 ingredients in a small bowl.
- ☐ Beat butter, dark brown sugar, and granulated sugar at medium speed with an electric mixer until combined.
- ☐ Add eggs, 1 at a time, beating until blended after each addition.
- ☐ Add vanilla, beating until blended.
- ☐ Add flour mixture to butter mixture alternately with buttermilk, beginning and ending with flour mixture. Beat at low speed until blended after each addition.
- ☐ Pour batter into a lightly greased 9-inch square pan; sprinkle evenly with Streusel Topping.
- ☐ Bake at 350 for 35 to 40 minutes or until a wooden pick inserted in center comes out clean.
- ☐ Serve warm or at room temperature.

## Nutrition Facts



## Properties

Glycemic Index:33.45, Glycemic Load:26.11, Inflammation Score:-4, Nutrition Score:6.6534782548476%

## Nutrients (% of daily need)

Calories: 356.43kcal (17.82%), Fat: 12.62g (19.41%), Saturated Fat: 7.45g (46.56%), Carbohydrates: 56.2g (18.73%), Net Carbohydrates: 55.31g (20.11%), Sugar: 34.43g (38.26%), Cholesterol: 71.39mg (23.8%), Sodium: 324.23mg

(14.1%), Alcohol: 0.15g (100%), Alcohol %: 0.17% (100%), Protein: 5.31g (10.63%), Selenium: 14.28µg (20.4%), Vitamin B1: 0.24mg (15.76%), Folate: 58.08µg (14.52%), Vitamin B2: 0.24mg (14.26%), Manganese: 0.24mg (12.17%), Iron: 1.66mg (9.24%), Vitamin B3: 1.71mg (8.53%), Vitamin A: 419.78IU (8.4%), Phosphorus: 79.77mg (7.98%), Calcium: 61.94mg (6.19%), Vitamin B5: 0.43mg (4.33%), Vitamin B12: 0.24µg (4.06%), Vitamin D: 0.57µg (3.79%), Fiber: 0.89g (3.56%), Copper: 0.07mg (3.5%), Potassium: 113.39mg (3.24%), Magnesium: 12.85mg (3.21%), Vitamin E: 0.47mg (3.16%), Zinc: 0.47mg (3.15%), Vitamin B6: 0.05mg (2.47%), Vitamin K: 1.16µg (1.1%)