



Strawberry Cream Brunch Cake

READY IN



95 min.

SERVINGS



16

CALORIES



319 kcal

DESSERT

Ingredients

- ☐ 8 oz cream cheese softened
- ☐ 0.3 cup sugar
- ☐ 2 tablespoons flour all-purpose
- ☐ 1 large eggs
- ☐ 2.3 cups flour all-purpose
- ☐ 0.8 cup sugar
- ☐ 0.8 cup butter cold
- ☐ 0.5 teaspoon double-acting baking powder
- ☐ 0.5 teaspoon baking soda

- ☐ 0.3 teaspoon salt
- ☐ 0.8 cup cream sour
- ☐ 1 teaspoon almond extract
- ☐ 1 large eggs
- ☐ 0.5 cup raspberry jam
- ☐ 0.5 cup almonds sliced

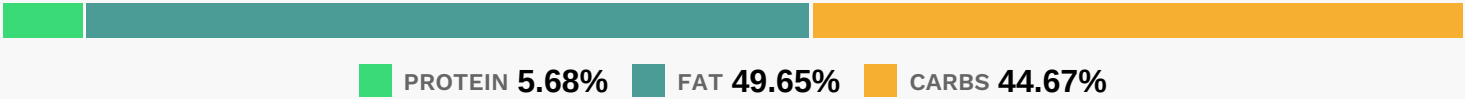
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ blender
- ☐ springform pan
- ☐ glass baking pan

Directions

- ☐ Heat oven to 350°F. Grease bottom and side of 10-inch springform pan or 11x7-inch (2-quart) glass baking dish with shortening; lightly flour.
- ☐ In small bowl, mix filling ingredients until smooth; set aside.
- ☐ In large bowl, mix 2 1/4 cups flour and 3/4 cup sugar.
- ☐ Cut in butter, using pastry blender (or pulling 2 table knives through mixture in opposite directions), until mixture looks like coarse crumbs. Reserve 1 cup of the crumb mixture. Stir baking powder, baking soda, salt, sour cream, almond extract and egg into remaining crumb mixture.
- ☐ Spread batter over bottom and 2 inches up side (about 1/4 inch thick) of pan.
- ☐ Pour filling over batter. Carefully spoon preserves evenly over filling.
- ☐ Mix almonds and reserved crumb mixture; sprinkle over preserves.
- ☐ Bake springform pan 50 to 60 minutes, 11x7-inch dish 35 to 45 minutes, or until filling is set and crust is deep golden brown. Cool 15 minutes; remove side of springform pan.
- ☐ Serve warm if desired. Store covered in refrigerator.

Nutrition Facts



Properties

Glycemic Index:29.64, Glycemic Load:23.18, Inflammation Score:-5, Nutrition Score:5.7939130404721%

Flavonoids

Cyanidin: 0.07mg, Cyanidin: 0.07mg, Cyanidin: 0.07mg, Cyanidin: 0.07mg Catechin: 0.04mg, Catechin: 0.04mg, Catechin: 0.04mg, Catechin: 0.04mg Epigallocatechin: 0.07mg, Epigallocatechin: 0.07mg, Epigallocatechin: 0.07mg, Epigallocatechin: 0.07mg Epicatechin: 0.02mg, Epicatechin: 0.02mg, Epicatechin: 0.02mg, Epicatechin: 0.02mg Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg Isorhamnetin: 0.08mg, Isorhamnetin: 0.08mg, Isorhamnetin: 0.08mg, Isorhamnetin: 0.08mg Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

Nutrients (% of daily need)

Calories: 318.89kcal (15.94%), Fat: 17.79g (27.37%), Saturated Fat: 6.06g (37.9%), Carbohydrates: 36.01g (12%), Net Carbohydrates: 35.03g (12.74%), Sugar: 18.76g (20.84%), Cholesterol: 43.93mg (14.64%), Sodium: 244.8mg (10.64%), Alcohol: 0.09g (100%), Alcohol %: 0.13% (100%), Protein: 4.58g (9.16%), Selenium: 10.22µg (14.6%), Vitamin A: 671.93IU (13.44%), Vitamin B2: 0.22mg (12.83%), Vitamin B1: 0.16mg (10.8%), Folate: 41.28µg (10.32%), Manganese: 0.2mg (10.09%), Vitamin E: 1.32mg (8.79%), Phosphorus: 76.78mg (7.68%), Iron: 1.17mg (6.51%), Vitamin B3: 1.23mg (6.16%), Calcium: 51.49mg (5.15%), Magnesium: 15.75mg (3.94%), Fiber: 0.98g (3.91%), Copper: 0.08mg (3.85%), Vitamin B5: 0.32mg (3.19%), Zinc: 0.41mg (2.76%), Potassium: 95mg (2.71%), Vitamin B12: 0.12µg (2%), Vitamin B6: 0.04mg (1.91%), Vitamin C: 1.05mg (1.28%)