



Strawberry Jam Crumb Cake

 Vegetarian

READY IN



45 min.

SERVINGS



12

CALORIES



179 kcal

MORNING MEAL

BRUNCH

BREAKFAST

DESSERT

Ingredients

- 0.5 teaspoon double-acting baking powder
- 0.3 teaspoon baking soda
- 0.3 cup brown sugar packed
- 0.3 cup butter softened
- 2 tablespoons butter chilled cut into small pieces
- 1 large eggs
- 6 tablespoons milk fat-free
- 1 ounce flour all-purpose

- 5.5 ounces flour all-purpose
- 0.3 teaspoon ground cinnamon
- 2 tablespoons juice of lemon fresh
- 0.7 cup powdered sugar
- 0.1 teaspoon salt
- 0.3 cup strawberry spread reduced-sugar (such as Smucker's)
- 0.5 teaspoon vanilla extract

Equipment

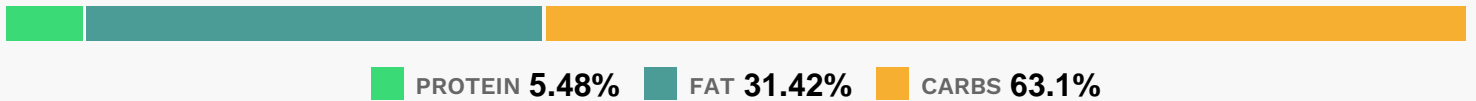
- bowl
- frying pan
- oven
- knife
- wire rack
- blender
- springform pan
- measuring cup

Directions

- To prepare crumb topping, lightly spoon 1/4 cup flour into a dry measuring cup; level with a knife.
- Combine flour, brown sugar, and cinnamon in a small bowl.
- Cut in 2 tablespoons butter with a pastry blender or 2 knives until mixture resembles coarse meal; set aside.
- Preheat oven to 35
- To prepare cake, lightly coat an 8-inch springform pan with cooking spray; set aside. Lightly spoon 1 1/4 cups flour into dry measuring cups; level with a knife.
- Combine flour, baking powder, baking soda, and salt in a small bowl; set aside.
- Combine powdered sugar and 1/4 cup butter in a large bowl; beat with a mixer at medium speed until well blended (about 2 minutes).

- Add vanilla and egg; beat 2 minutes.
- Combine milk and juice; add to sugar mixture, and beat 2 minutes.
- Add half of flour mixture to sugar mixture; stir until smooth.
- Add remaining flour mixture, and stir just until combined.
- Spoon half of batter into prepared pan, spreading evenly. Top with strawberry spread. Spoon remaining batter over strawberry layer, spreading evenly.
- Sprinkle reserved crumb topping evenly over batter.
- Bake at 350 for 45 minutes or until a wooden pick inserted in center comes out clean. Cool 10 minutes in pan on a wire rack; remove from pan. Cool completely on wire rack.

Nutrition Facts



Properties

Glycemic Index:36.27, Glycemic Load:11.29, Inflammation Score:-2, Nutrition Score:3.3899999934694%

Flavonoids

Eriodictyol: 0.12mg, Eriodictyol: 0.12mg, Eriodictyol: 0.12mg, Eriodictyol: 0.12mg Hesperetin: 0.36mg, Hesperetin: 0.36mg, Hesperetin: 0.36mg, Hesperetin: 0.36mg Naringenin: 0.03mg, Naringenin: 0.03mg, Naringenin: 0.03mg, Naringenin: 0.03mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

Nutrients (% of daily need)

Calories: 179.31kcal (8.97%), Fat: 6.29g (9.68%), Saturated Fat: 3.79g (23.69%), Carbohydrates: 28.42g (9.47%), Net Carbohydrates: 27.9g (10.15%), Sugar: 14.93g (16.58%), Cholesterol: 30.91mg (10.3%), Sodium: 123.13mg (5.35%), Alcohol: 0.06g (100%), Alcohol %: 0.13% (100%), Protein: 2.47g (4.94%), Selenium: 6.95µg (9.92%), Vitamin B1: 0.13mg (8.57%), Folate: 31.75µg (7.94%), Vitamin B2: 0.11mg (6.73%), Manganese: 0.12mg (6.01%), Iron: 0.88mg (4.9%), Vitamin B3: 0.93mg (4.66%), Vitamin A: 214.56IU (4.29%), Phosphorus: 39.97mg (4%), Calcium: 31.91mg (3.19%), Fiber: 0.52g (2.09%), Vitamin C: 1.59mg (1.93%), Copper: 0.04mg (1.78%), Vitamin B5: 0.18mg (1.77%), Vitamin B12: 0.09µg (1.54%), Vitamin E: 0.23mg (1.53%), Magnesium: 5.86mg (1.46%), Potassium: 51.12mg (1.46%), Zinc: 0.21mg (1.4%), Vitamin B6: 0.02mg (1.15%), Vitamin D: 0.17µg (1.11%)