



## Strawberry Shortcake Coffee Cake

READY IN



85 min.

SERVINGS



12

CALORIES



398 kcal

MORNING MEAL

BRUNCH

BREAKFAST

DESSERT

### Ingredients

- 2 cups flour all-purpose
- 0.5 cup granulated sugar
- 2 teaspoons double-acting baking powder
- 0.5 teaspoon salt
- 1 cup butter cold
- 0.5 cup milk
- 1 teaspoon almond extract
- 1 eggs slightly beaten
- 1 cup whipping cream

- 6 oz cream cheese softened
- 0.3 cup powdered sugar
- 3 cups strawberries fresh sliced

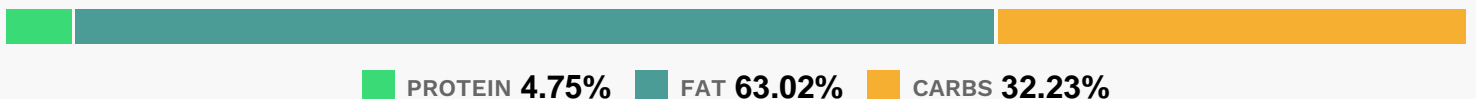
## Equipment

- bowl
- frying pan
- oven
- blender
- hand mixer

## Directions

- Heat oven to 450°F. In medium bowl, mix flour, granulated sugar, baking powder and salt.
- Cut in butter, using pastry blender (or pulling 2 table knives through mixture in opposite directions), until mixture looks like fine crumbs. Stir in milk, almond extract and egg just until blended.
- Spread in ungreased 13x9-inch pan.
- Bake 11 to 13 minutes or until golden brown. Cool completely, about 1 hour.
- In small bowl, beat whipping cream with electric mixer on high speed until soft peaks form; set aside. In medium bowl, beat cream cheese and powdered sugar on medium speed until well blended. Fold in whipped cream. Frost top of cooled cake with whipped cream mixture. (Frosted cake can be refrigerated up to 6 hours.)
- Just before serving, top cake with strawberries. (Cake topped with strawberries can be refrigerated up to 2 hours.)

## Nutrition Facts



## Properties

Glycemic Index:28.51, Glycemic Load:18.7, Inflammation Score:-7, Nutrition Score:8.2730434355528%

## Flavonoids

Cyanidin: 0.6mg, Cyanidin: 0.6mg, Cyanidin: 0.6mg, Cyanidin: 0.6mg Petunidin: 0.04mg, Petunidin: 0.04mg, Petunidin: 0.04mg, Petunidin: 0.04mg Delphinidin: 0.11mg, Delphinidin: 0.11mg, Delphinidin: 0.11mg, Delphinidin: 0.11mg Pelargonidin: 8.95mg, Pelargonidin: 8.95mg, Pelargonidin: 8.95mg, Pelargonidin: 8.95mg Peonidin: 0.02mg, Peonidin: 0.02mg, Peonidin: 0.02mg Catechin: 1.12mg, Catechin: 1.12mg, Catechin: 1.12mg, Catechin: 1.12mg Epigallocatechin: 0.28mg, Epigallocatechin: 0.28mg, Epigallocatechin: 0.28mg, Epigallocatechin: 0.28mg Epicatechin: 0.15mg, Epicatechin: 0.15mg, Epicatechin: 0.15mg, Epicatechin: 0.15mg Epicatechin 3–gallate: 0.05mg, Epicatechin 3–gallate: 0.05mg, Epicatechin 3–gallate: 0.05mg, Epicatechin 3–gallate: 0.05mg Epigallocatechin 3–gallate: 0.04mg, Epigallocatechin 3–gallate: 0.04mg, Epigallocatechin 3–gallate: 0.04mg, Epigallocatechin 3–gallate: 0.04mg Naringenin: 0.09mg, Naringenin: 0.09mg, Naringenin: 0.09mg, Naringenin: 0.09mg Kaempferol: 0.18mg, Kaempferol: 0.18mg, Kaempferol: 0.18mg, Kaempferol: 0.18mg Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg Quercetin: 0.4mg, Quercetin: 0.4mg, Quercetin: 0.4mg, Quercetin: 0.4mg Gallocatechin: 0.01mg, Gallocatechin: 0.01mg, Gallocatechin: 0.01mg, Gallocatechin: 0.01mg

## Nutrients (% of daily need)

Calories: 398.12kcal (19.91%), Fat: 28.28g (43.5%), Saturated Fat: 10.93g (68.29%), Carbohydrates: 32.53g (10.84%), Net Carbohydrates: 31.25g (11.36%), Sugar: 15.05g (16.72%), Cholesterol: 51.59mg (17.2%), Sodium: 405.84mg (17.65%), Alcohol: 0.11g (100%), Alcohol %: 0.11% (100%), Protein: 4.79g (9.59%), Vitamin C: 21.32mg (25.85%), Vitamin A: 1199.16IU (23.98%), Selenium: 10.41µg (14.87%), Manganese: 0.29mg (14.29%), Vitamin B2: 0.22mg (13%), Folate: 50.75µg (12.69%), Vitamin B1: 0.19mg (12.57%), Calcium: 95.34mg (9.53%), Phosphorus: 94.32mg (9.43%), Iron: 1.29mg (7.19%), Vitamin B3: 1.41mg (7.07%), Vitamin E: 1.05mg (7.01%), Fiber: 1.28g (5.14%), Potassium: 144.06mg (4.12%), Vitamin B5: 0.38mg (3.78%), Magnesium: 14.38mg (3.59%), Vitamin D: 0.5µg (3.35%), Vitamin B12: 0.17µg (2.82%), Copper: 0.06mg (2.8%), Vitamin B6: 0.06mg (2.76%), Zinc: 0.41mg (2.7%), Vitamin K: 1.83µg (1.74%)