



## Strawberry Shortcake Coffee Cake

READY IN



85 min.

SERVINGS



12

CALORIES



398 kcal

MORNING MEAL

BRUNCH

BREAKFAST

DESSERT

### Ingredients

- 1 teaspoon almond extract
- 2 teaspoons double-acting baking powder
- 1 cup butter cold
- 6 oz cream cheese softened
- 1 eggs slightly beaten
- 2 cups flour all-purpose
- 0.5 cup granulated sugar
- 0.5 cup milk
- 0.3 cup powdered sugar

- 0.5 teaspoon salt
- 3 cups strawberries fresh sliced
- 1 cup whipping cream

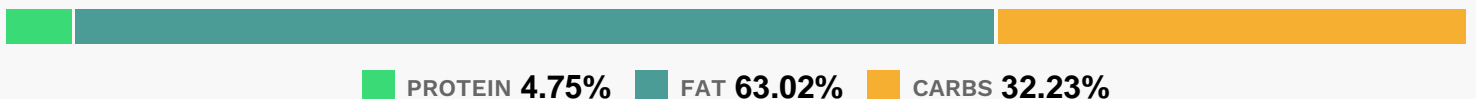
## Equipment

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

## Directions

- Heat oven to 450F. 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

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## 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%)