



Streusel Coffee Cake

READY IN



85 min.

SERVINGS



10

CALORIES



375 kcal

MORNING MEAL

BRUNCH

BREAKFAST

DESSERT

Ingredients

- ☐ 0.5 teaspoon almond extract
- ☐ 2 teaspoons double-acting baking powder
- ☐ 0.5 teaspoon baking soda
- ☐ 0.5 cup butter softened
- ☐ 8 oz cream cheese softened
- ☐ 2 large eggs
- ☐ 2 cups flour all-purpose
- ☐ 0.5 cup milk
- ☐ 0.5 teaspoon salt

- ☐ 10 servings crumb topping
- ☐ 1.3 cups sugar
- ☐ 1 teaspoon vanilla extract

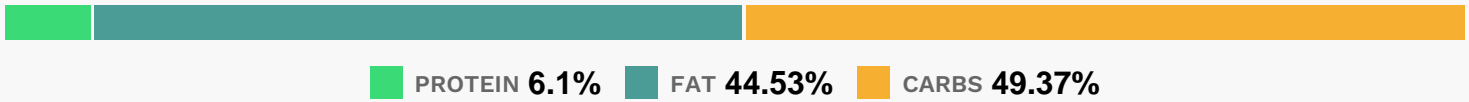
Equipment

- ☐ frying pan
- ☐ oven
- ☐ hand mixer

Directions

- ☐ Preheat oven to 35
- ☐ Beat butter and cream cheese at medium speed with an electric mixer until creamy. Gradually add sugar, beating at medium speed until light and fluffy.
- ☐ Add eggs, 1 at a time, beating just until yellow disappears.
- ☐ Sift together flour and next 3 ingredients; add to butter mixture alternately with milk, beginning and ending with flour mixture. Beat at low speed just until blended after each addition. Stir in vanilla and almond extracts.
- ☐ Pour batter into a greased 13- x 9-inch pan; sprinkle with Crumb Topping.
- ☐ Bake at 350 for 35 to 40 minutes or until a wooden pick inserted in center comes out clean.
- ☐ Let cool 20 minutes before serving.

Nutrition Facts



Properties

Glycemic Index:35.21, Glycemic Load:32.01, Inflammation Score:-5, Nutrition Score:6.6560870098031%

Nutrients (% of daily need)

Calories: 375.28kcal (18.76%), Fat: 18.76g (28.87%), Saturated Fat: 11.03g (68.96%), Carbohydrates: 46.8g (15.6%), Net Carbohydrates: 46.1g (16.76%), Sugar: 26.92g (29.92%), Cholesterol: 85.98mg (28.66%), Sodium: 423.09mg (18.4%), Alcohol: 0.21g (100%), Alcohol %: 0.24% (100%), Protein: 5.78g (11.56%), Selenium: 14.02µg (20.02%),

Vitamin B2: 0.25mg (14.61%), Vitamin B1: 0.21mg (14.22%), Vitamin A: 662.01IU (13.24%), Folate: 52.87µg (13.22%), Phosphorus: 104.65mg (10.46%), Calcium: 96.97mg (9.7%), Manganese: 0.18mg (9.14%), Iron: 1.48mg (8.21%), Vitamin B3: 1.53mg (7.63%), Vitamin B5: 0.45mg (4.51%), Vitamin E: 0.61mg (4.07%), Vitamin B12: 0.22µg (3.74%), Zinc: 0.49mg (3.26%), Fiber: 0.7g (2.82%), Magnesium: 11.2mg (2.8%), Potassium: 95.92mg (2.74%), Copper: 0.05mg (2.66%), Vitamin B6: 0.05mg (2.44%), Vitamin D: 0.33µg (2.23%), Vitamin K: 1.44µg (1.37%)