



Streusel Coffee Cake

 Vegetarian

READY IN



45 min.

SERVINGS



10

CALORIES



580 kcal

MORNING MEAL

BRUNCH

BREAKFAST

DESSERT

Ingredients

- ☐ 2 teaspoons double-acting baking powder
- ☐ 2 teaspoons baking soda
- ☐ 1 cup butter
- ☐ 4 eggs
- ☐ 4 cups flour all-purpose
- ☐ 2 teaspoons ground cinnamon
- ☐ 2 cups cup heavy whipping cream sour
- ☐ 2 teaspoons vanilla extract

- ☐ 1 cup walnuts chopped
- ☐ 0.5 cup sugar white

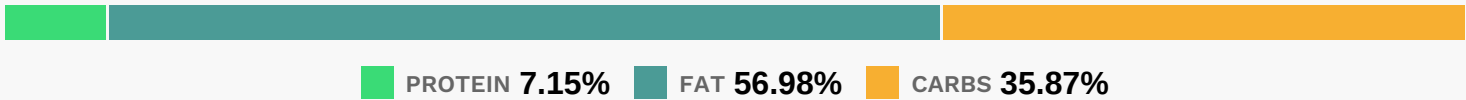
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ toothpicks
- ☐ kugelhopf pan

Directions

- ☐ Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch Bundt pan. In a medium bowl, mix the flour, baking powder and baking soda together and set aside. In a separate small bowl, combine 1/2 cup sugar, cinnamon, and nuts. Set aside.
- ☐ In a large bowl, cream butter and 2 cups white sugar until light and fluffy.
- ☐ Add eggs, sour cream, and vanilla extract.
- ☐ Add flour mixture and beat until well combined.
- ☐ Pour half of batter into Bundt pan.
- ☐ Sprinkle half of the nut mixture on top of batter in pan.
- ☐ Add remaining batter, and sprinkle with the last of the nut mixture.
- ☐ Bake at 350 degrees F (175 degrees C) for 45 to 60 minutes, or until a toothpick inserted into cake comes out clean.

Nutrition Facts



Properties

Glycemic Index:31.21, Glycemic Load:34.96, Inflammation Score:-7, Nutrition Score:14.019565144311%

Flavonoids

Cyanidin: 0.32mg, Cyanidin: 0.32mg, Cyanidin: 0.32mg, Cyanidin: 0.32mg

Nutrients (% of daily need)

Calories: 579.74kcal (28.99%), Fat: 37.16g (57.17%), Saturated Fat: 17.66g (110.38%), Carbohydrates: 52.63g (17.54%), Net Carbohydrates: 50.29g (18.29%), Sugar: 12.18g (13.53%), Cholesterol: 141.42mg (47.14%), Sodium: 490.34mg (21.32%), Alcohol: 0.28g (100%), Alcohol %: 0.22% (100%), Protein: 10.49g (20.99%), Manganese: 0.82mg (41.13%), Selenium: 24.93µg (35.62%), Vitamin B1: 0.45mg (30%), Folate: 114.7µg (28.68%), Vitamin B2: 0.43mg (25.46%), Vitamin A: 952.41IU (19.05%), Phosphorus: 187.57mg (18.76%), Iron: 3.13mg (17.4%), Vitamin B3: 3.16mg (15.79%), Copper: 0.28mg (14.08%), Calcium: 131.93mg (13.19%), Fiber: 2.35g (9.39%), Magnesium: 37.2mg (9.3%), Zinc: 1.12mg (7.47%), Vitamin B5: 0.74mg (7.37%), Vitamin B6: 0.14mg (6.76%), Vitamin E: 1.01mg (6.72%), Potassium: 195.6mg (5.59%), Vitamin B12: 0.29µg (4.86%), Vitamin K: 2.92µg (2.78%), Vitamin D: 0.35µg (2.35%)