



## Toffee Bar Coffee Cake

 Vegetarian

READY IN



70 min.

SERVINGS



15

CALORIES



303 kcal

MORNING MEAL

BRUNCH

BREAKFAST

DESSERT

### Ingredients

- 2 teaspoons double-acting baking powder
- 0.8 cup brown sugar
- 6 tablespoons butter softened
- 7 ounce bars chocolate covered toffee bars chopped
- 0.5 cup dry-roasted peanuts unsalted chopped
- 1 eggs
- 2 cups flour all-purpose
- 1 cup milk

- 1 teaspoon vanilla extract
- 0.8 cup sugar white

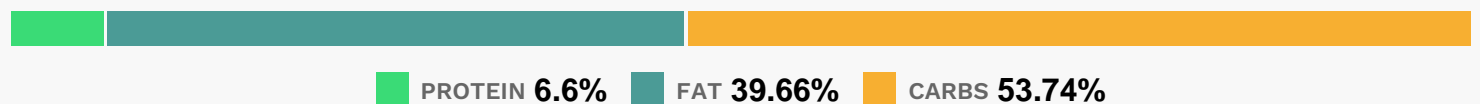
## Equipment

- bowl
- frying pan
- oven
- hand mixer

## Directions

- Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan. Crush toffee bars into small bits and set aside.
- In a large bowl, combine flour, sugar, brown sugar and butter; mix on low speed with an electric mixer until crumbly.
- Remove 1/2 cup of crumb mixture and set aside to be used for topping.
- Add milk, baking powder, vanilla, egg, and 1/2 cup of the crushed toffee bars; beat at low speed until well-mixed. Increase speed to medium, and beat for 1 minute.
- Spread batter evenly in 9x13 inch pan.
- To make the topping: In a small bowl, mix nuts, remaining chopped toffee bars, and reserved 1/2 cup crumb mixture.
- Sprinkle mixture evenly over batter in pan.
- Bake for 30 minutes, or until it tests done. Cool cake completely in pan on rack. Make about 2 1/2 hours before serving, or early the in day.

## Nutrition Facts



## Properties

Glycemic Index:23.21, Glycemic Load:17.67, Inflammation Score:-4, Nutrition Score:7.4578261271767%

## Nutrients (% of daily need)

Calories: 303.42kcal (15.17%), Fat: 13.56g (20.87%), Saturated Fat: 6.91g (43.16%), Carbohydrates: 41.36g (13.79%), Net Carbohydrates: 39.03g (14.19%), Sugar: 24.7g (27.44%), Cholesterol: 25.3mg (8.43%), Sodium: 130.14mg (5.66%), Alcohol: 0.09g (100%), Alcohol %: 0.14% (100%), Caffeine: 10.58mg (3.53%), Protein: 5.08g (10.16%), Manganese: 0.5mg (24.78%), Copper: 0.3mg (14.91%), Iron: 2.65mg (14.74%), Selenium: 8.37µg (11.96%), Magnesium: 45.59mg (11.4%), Phosphorus: 113.3mg (11.33%), Vitamin B1: 0.16mg (10.76%), Folate: 38.29µg (9.57%), Vitamin B3: 1.88mg (9.43%), Fiber: 2.33g (9.3%), Calcium: 80.62mg (8.06%), Vitamin B2: 0.14mg (8.04%), Potassium: 195.31mg (5.58%), Zinc: 0.77mg (5.11%), Vitamin A: 187.3IU (3.75%), Vitamin B5: 0.32mg (3.22%), Vitamin B12: 0.16µg (2.68%), Vitamin B6: 0.04mg (2.22%), Vitamin E: 0.26mg (1.71%), Vitamin D: 0.24µg (1.58%), Vitamin K: 1.47µg (1.4%)