



Vanilla Buttermilk Crumb Cake

READY IN



8 min.

SERVINGS



9

CALORIES



539 kcal

MORNING MEAL

BRUNCH

BREAKFAST

DESSERT

Ingredients

- 0.3 teaspoon baking soda
- 0.5 cup firmly brown sugar dark packed
- 0.5 cup butter cooled melted
- 0.5 cup butter softened
- 0.5 cup buttermilk
- 3.5 cups cake flour divided
- 1 large eggs
- 1 teaspoon ground cinnamon
- 9 servings powdered sugar

- 0.3 teaspoon salt
- 1 cup sugar divided
- 2 teaspoons vanilla extract

Equipment

- bowl
- oven
- hand mixer
- cake form

Directions

- Preheat oven to 32
- Stir together 2 cups flour, 1/2 cup sugar, brown sugar, cinnamon, and melted butter in a bowl. Set aside.
- Beat softened butter and remaining 1/2 cup sugar at medium speed with an electric mixer until fluffy.
- Add egg and vanilla, beating until blended.
- Combine baking soda, salt, and remaining 1 1/2 cups flour; add to butter mixture alternately with buttermilk, beginning and ending with flour mixture. Beat at low speed until blended after each addition.
- Spoon batter into a greased and floured 8-inch square cake pan, and sprinkle with reserved topping mixture.
- Bake 30 to 35 minutes or until a wooden pick inserted in the center comes out clean. Cool; dust with powdered sugar, and cut into squares.

Nutrition Facts



Properties

Glycemic Index:30.34, Glycemic Load:38.57, Inflammation Score:-4, Nutrition Score:6.0130434869586%

Nutrients (% of daily need)

Calories: 538.77kcal (26.94%), Fat: 22.31g (34.32%), Saturated Fat: 13.51g (84.44%), Carbohydrates: 78.36g (26.12%), Net Carbohydrates: 77.08g (28.03%), Sugar: 42.81g (47.57%), Cholesterol: 76.36mg (25.45%), Sodium: 283.94mg (12.35%), Alcohol: 0.31g (100%), Alcohol %: 0.28% (100%), Protein: 7.19g (14.38%), Selenium: 22.08µg (31.55%), Manganese: 0.44mg (21.86%), Vitamin A: 683.93IU (13.68%), Phosphorus: 76.22mg (7.62%), Vitamin E: 0.85mg (5.68%), Vitamin B2: 0.09mg (5.46%), Copper: 0.11mg (5.26%), Fiber: 1.28g (5.14%), Folate: 20.21µg (5.05%), Calcium: 44.6mg (4.46%), Magnesium: 16mg (4%), Vitamin B5: 0.39mg (3.94%), Zinc: 0.57mg (3.8%), Iron: 0.67mg (3.7%), Vitamin B1: 0.05mg (3.25%), Potassium: 99.48mg (2.84%), Vitamin B3: 0.53mg (2.67%), Vitamin B12: 0.15µg (2.56%), Vitamin K: 2.04µg (1.94%), Vitamin B6: 0.04mg (1.93%), Vitamin D: 0.28µg (1.9%)