

Jewish Coffee Cake

Yield: 12 min
Total Time: 60 min

Recipe from: <https://www.recipeschoose.com/recipes/best-jewish-coffee-cake-recipe>

Ingredients:

- 1 stick butter room temperature
- 1 cup white sugar
- 3 eggs room temperature
- 2 cups all purpose flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1/8 teaspoon salt
- 1 teaspoon vanilla extract
- 1 cup sour cream room temperature
- 1/2 cup chopped nuts pecans or walnuts
- 1 cup semi-sweet chocolate chips
- 3/4 cup light brown sugar
- 2 tablespoons butter softened
- 1 tablespoon canela
- 1 cup chocolate chips

Nutrition:

1. Calories: 510 calories
2. Carbohydrate: 67 grams
3. Cholesterol: 90 milligrams
4. Fat: 26 grams
5. Fiber: 3 grams
6. Protein: 7 grams
7. SaturatedFat: 14 grams
8. Sodium: 280 milligrams
9. Sugar: 47 grams

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