

Carrot Coffee Cake

Yield: 4 min
Total Time: 75 min

Recipe from: <https://www.recipeschoose.com/recipes/italian-recipe-graham-flour>

Ingredients:

- 2 tablespoons brown sugar
- 1 tablespoon cane sugar white
- 1 pinch kosher salt
- 3 tablespoons butter chilled and diced
- 1/4 cup graham flour
- 1 cup spelt flour
- 3/4 cup white flour
- 1/3 cup brown sugar
- 1/4 cup cane sugar white
- 1 teaspoon canela
- 1 pinch ground cloves
- 1/4 teaspoon grated nutmeg freshly
- 1/2 teaspoon ground cardamom
- 1 teaspoon kosher salt
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1 1/2 cups carrots coarsely grated, use a food processor for evenly grated pieces
- 1/2 stick butter melted
- 1 cup buttermilk well-shaken
- 1 large egg

Nutrition:

1. Calories: 460 calories
2. Carbohydrate: 59 grams
3. Cholesterol: 110 milligrams
4. Fat: 23 grams
5. Fiber: 3 grams
6. Protein: 7 grams
7. SaturatedFat: 14 grams

8. Sodium: 1210 milligrams
 9. Sugar: 37 grams
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