

# The Jewish coffee cake.

Yield: 4 min  
Total Time: 105 min

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

## Ingredients:

- 1/2 cup chopped walnuts
- 1 teaspoon canela
- 3 large eggs slightly beaten
- 1 cup milk
- 3/4 cup butter or margarine, melted
- 1/4 cup water
- 1 teaspoon salt
- 6 cups flour
- 1/2 ounce dried yeast 2 packets
- 1 1/2 cups sugar
- 1/2 cup chocolate chips optional
- 1/2 cup golden raisins
- 1/4 cup canola oil
- 1 large egg yolk 4. 1, mixed with 1 Tablespoon water, egg wash\*

## Nutrition:

1. Calories: 1770 calories
2. Carbohydrate: 251 grams
3. Cholesterol: 310 milligrams
4. Fat: 73 grams
5. Fiber: 10 grams
6. Protein: 33 grams
7. SaturatedFat: 30 grams
8. Sodium: 940 milligrams
9. Sugar: 99 grams

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