

## Carrot Streusel Coffee Cake

Ingredients	24 Servings		48 Servings		Directions
	Weight	Measure	Weight	Measure	
Carrots, grated	11.5 oz	3 cups	1 lb 7 oz	6 cups	<ol style="list-style-type: none"> <li>1. Preheat conventional oven to 350° F.</li> <li>2. Grease and lightly flour bottom of cake pan. (Use one 9 X 13 X 2" OR one 15 X 10 X 1" pan for 24 servings or one 12 X 20 X 2" steam table pan for 48 servings).</li> <li>3. Grate carrots.</li> <li>4. In a medium mixing bowl, use a whisk to thoroughly blend flour, soda, baking powder, spices, and salt. Set aside.</li> <li>5. Using a mixer and large mixing bowl, beat eggs until light and smooth. Continue mixing on medium-high speed while drizzling in oil and butter. Add sugars and mix well.</li> <li>6. Mix in grated carrots until blended well.</li> <li>7. Add flour mixture in thirds, alternating with applesauce and ending with flour, just until blended.</li> <li>8. Mix flour, melted butter, brown sugar, cinnamon, and coconut flakes (if using) until crumbly in a small bowl.</li> <li>9. Spread half of the batter into pan; sprinkle with about half of the streusel. Spread or "dot" with remaining batter.</li> <li>10. Sprinkle remaining streusel over the top of the cake batter.</li> <li>11. Bake cake 25-30 minutes (or 22 minutes if using 1" deep pan), until top springs back or toothpick inserted in center of cake comes out clean. Cool on a wire rack.</li> <li>12. Serve fresh or store overnight in an airtight container. Product is great next day and stays moist.</li> </ol>
Flour, whole wheat	9 oz	2 ⅓ cups	1 lb 2 oz	4 ¼ cups	
Baking Soda		1 tsp		2 tsp	
Baking Powder		1 tsp		2 tsp	
Cinnamon, ground		2 tsp		1 Tbsp + 1 tsp	
Ginger, ground		½ tsp		1 tsp	
Salt		¼ tsp		½ tsp	
Eggs, whole, large	5.25 oz	3 each	10.5 oz	6 each	
Oil, vegetable	2.5 oz	⅓ cup	5 oz	⅔ cup	
Sugar, brown, packed	5.2 oz	⅔ cup	10.4 oz	1 ⅓ cup	
Sugar, granulated	2.4 oz	⅓ cup	4.75 oz	⅔ cup	
Applesauce, unsweetened	5.75 oz	⅔ cup	11.5 oz	1 ⅓ cup	
Flour, enriched, all-purpose		2 Tbsp	1 oz	¼ cup	
Butter, unsalted, melted	1 oz	2 Tbsp	2 oz	¼ cup	
Sugar, brown, lightly packed	4 oz	½ cup	8 oz	1 cup	
Cinnamon, ground		2 tsp		1 Tbsp + 1 tsp	
Coconut flakes, sweetened (optional)		¼ cup	1.25 oz	½ cup	

# Carrot Streusel Coffee Cake, cont.

**Serving Size** – 1 piece (2 oz/58 grams)

Credits as 0.5 oz eq Grains in the School Nutrition Programs

Provides 10 grams whole grain per serving

## Nutrition Facts

Serving Size (58g)  
Servings Per Container

Amount Per Serving

**Calories** 150    **Calories from Fat** 45

% Daily Value\*

**Total Fat** 5g    **8%**

Saturated Fat 1.5g    **8%**

Trans Fat 0g

**Cholesterol** 30mg    **10%**

**Sodium** 125mg    **5%**

**Total Carbohydrate** 25g    **8%**

Dietary Fiber 2g    **8%**

Sugars 15g

**Protein** 2g

Vitamin A 50%    • Vitamin C 2%

Calcium 2%    • Iron 6%

\*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

		Calories: 2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300 mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

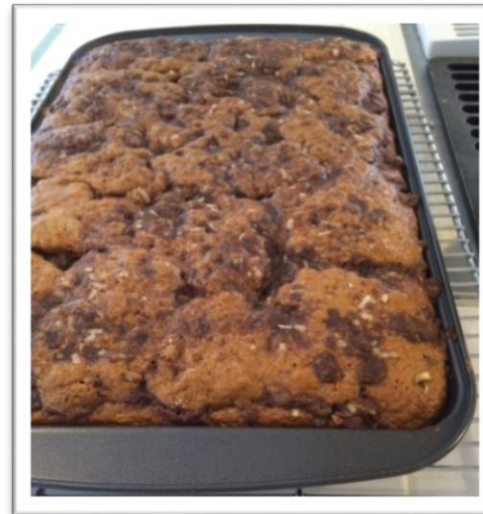
Calories per gram:

Fat 9 • Carbohydrate 4 • Protein 4

## Ingredients by weight:

Carrots, whole wheat flour, brown sugar, applesauce, eggs, vegetable oil, granulated sugar, butter, *coconut*, enriched flour, cinnamon, baking powder, baking soda, salt, ginger

*Optional recipe ingredients are included in italics*



Nutrient analysis generated using Food Processor Nutrition Analysis Software, ESHA Research

Recipe Source: Sharon Davis, Family and Consumer Sciences Education, [www.HomeBaking.org](http://www.HomeBaking.org)

