

Buttery Cream Cheese Coffee Cake

Ingredients

Cake:

2 cups flour
1 cup butter
1 cup sugar
2 eggs
1/4 cup sour cream
2 tsp baking powder
1 tsp salt

Filling:

2 8 oz packages cream cheese
1 egg yolk
1 cup sugar
1 tsp vanilla

Topping:

1/4 cup sugar
1/2 cup flour
1/4 cup semi-soft butter

Directions

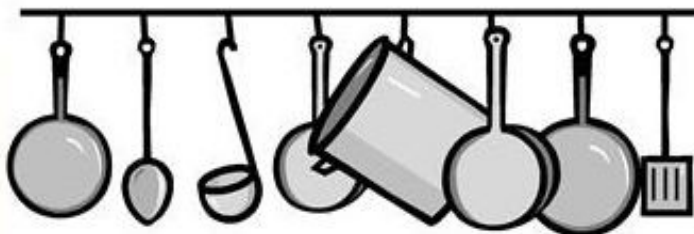
Pre-heat oven to 350 degree with rack in second lowest position. Grease a 13" x 9" pan.

Cake: Cream butter with sugar. Add eggs and sour cream. Beat well. In a bowl sift flour, baking powder, and salt. Add flour mixture to the creamed mixture. Beat well until combined (batter will be thick). Spread more than half of the batter in the pan. In another bowl cream together all filling ingredients and carefully spread over the batter. Spread the remaining batter over the cream cheese mixture.

For topping: Mix all ingredients and sprinkle over cake.

Bake for 50-55 minutes.

Submitted by: Carol Nelson



The Krumfuss “girls” enjoy a holiday get-together that may have included cakes and other yummy sweets.

“I enjoy making coffee cakes for family breakfasts and holiday get-togethers. This one is a top-rated favorite!”