

Cream Cheese Coffee Cake

Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)

*2 packages (8 ounce ea)
cream cheese, softened*

1/2 cup sugar

1 teaspoon vanilla

1 egg

STREUSEL

1/4 cup sugar

1/4 cup flour

3 tablespoons butter

CAKE

3 cups flour

1 teaspoon baking powder

1 teaspoon baking soda

1/2 cup butter

2 eggs

1 cup sour cream

1 teaspoon vanilla

1 cup sugar

*confectioner's sugar (for
topping)*

In a bowl, combine the cream cheese, sugar, vanilla and one egg. Mix well. Set aside.

In a bowl, combine the sugar, flour, and butter to make the streusel topping. Mix well.

In a bowl, sift the flour, baking powder and baking soda.

In another bowl, cream the sugar, butter and eggs. Add the vanilla. Add the flour mixture to the creamed mixture alternately with the sour cream to form a batter.

Pour one-half of the batter into a greased and floured 13x9-inch baking pan. Pour in the cream cheese filling mixture. Pour the remaining batter over the top (it will be very thick to spread). Sprinkle with the streusel topping.

Bake at 350 degrees for 45 minutes.

While warm, sprinkle with confectioner's sugar.

Per Serving (excluding unknown items): 6313 Calories; 355g Fat (50.3% calories from fat); 104g Protein; 687g Carbohydrate; 12g Dietary Fiber; 1589mg Cholesterol; 4749mg Sodium. Exchanges: 20 1/2 Grain(Starch); 7 1/2 Lean Meat; 1/2 Non-Fat Milk; 66 Fat; 23 1/2 Other Carbohydrates.