

Cream Cheese Coffee Cake Recipe www.easy-cake-recipes.com

Ingredients:

- 2 1/2 cups flour
- 3/4 cup sugar
- 1/4 cup sugar
- 3/4 cup butter
- 1/2 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 3/4 cup sour cream
- 2 eggs
- 1 teaspoon amaretto liquer or almond extract
- 8 ounces cream cheese (room temperature)

Instructions for the Cake:

1. Grease and flour (or spray with Pam) the bottom and sides of a 9-inch spring form pan.
2. Combine the flour and 3/4 cup sugar.
3. Cut in the butter until the mixture resembles coarse crumbs; reserve 1 cup of this mixture for the topping.
4. Add to the crumb mixture: baking powder, soda, salt, sour cream, 1 egg and almond extract. Blend well.
5. Spread the batter in the greased spring form pan.
6. Combine cream cheese, 1/4 cup sugar, and 1 egg and pour over the batter in the pan.
7. Sprinkle the remaining 1 cup of crumb mixture over the batter.
8. Bake at 350°F 45 to 50 minutes or until the cheese filling is set and the cake is golden.
9. Cool at least 15 minutes before removing the sides of the pan. Slice and serve warm or at room temperature.

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