

Cream Cheese Coffee Cake

Ingredients:

1/4 cup butter softened
8 ounces cream cheese softened
1 1/2 cups sugar
2 eggs
2 cups flour
2 teaspoons baking powder
1/2 teaspoon salt
1 teaspoon baking soda
1/2 cup milk
1 teaspoon vanilla
1/4 cup butter
1/4 cup flour
1 cup brown sugar



Directions:

Cream together butter, cream cheese, sugar and eggs using the whips with your Bosch Universal Plus.

In a separate bowl, combine milk and vanilla. Add to creamed mixture, stir until well blended.

Sift dry ingredients together and then add to creamed mixture. Mix well.

Spoon mixture into 2-3 greased and floured cake pans (depending on the size of your cake pan. We used 2 because our pans were a bit bigger).

Mix together streusel ingredients and spread over top of pans. Bake at 350 for 20 minutes.