

Cherry Cream Cheese Coffee Cake



Coffee Cake

- 2 eggs
- 1 cup sour cream
- 1/2 cup butter, melted
- 1 teaspoon vanilla extract
- 1 package Yumee Yumee Muffins & Coffee Cakes mix

Filling

- 1 (8 ounce) package cream cheese, softened
- 1/4 cup granulated sugar
- 1 egg
- 1/2 teaspoon vanilla extract
- 1 (21 ounce) can extra fruit cherry pie filling

Topping

- 1/3 cup tapioca flour
- 2 tablespoons granulated sugar
- 2 tablespoons butter, cold
- 1/3 cup chopped pecans

Drizzle

- 2/3 cup powdered sugar
- 1/4 teaspoon vanilla extract
- 2 to 3 teaspoons half and half cream

In a medium bowl, combine eggs, sour cream, butter, and vanilla. Mix well. In a large bowl, stir wet ingredients into Yummee Yummee Muffins & Coffee Cakes mix. Pour into a greased 13 x 9 inch baking dish, and set aside.

In a large bowl, beat cream cheese with an electric mixer until light and fluffy. Add sugar and mix well. Add egg and vanilla. Mix well. Spread cream cheese mixture evenly over top of batter.

Top with cherry pie filling. Set aside.

In a small bowl, combine flour and sugar. Mix well. Cut butter into dry ingredients until mixture resembles coarse crumbs. Stir in pecans. Sprinkle streusel over cherry pie filling.

Bake at 350 degrees for 30 to 35 minutes, or until a toothpick inserted near the center of the coffee cake comes out clean. Cool in pan.

Combine powdered sugar, vanilla, and half and half cream. Mix well. Drizzle glaze over coffee cake.

Cook's Note: *Electric mixer required for cream cheese filling.* Coffee cake may be baked in two 9 inch round pans. Bake for 30 to 35 minutes.

Yummee Yummee