

Cream Cheese Coffee Cake



OVEN 350 degrees F

Grease a 9 x 13 - inch baking pan

Bake 40 minutes or until done.

Ingredients

- $\frac{1}{2}$ cup (1 stick) butter, softened or at room temperature
- 1 (8-ounce) package cream cheese softened (I used $\frac{1}{3}$ less fat cream cheese at room temperature)
- $1\frac{1}{3}$ cups sugar
- 2 large eggs
- 2 cup flour
- 2 teaspoons baking powder
- $\frac{1}{2}$ teaspoon baking soda
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ cup milk
- 1 teaspoon vanilla extract
- **TOPPING**
- $\frac{1}{2}$ cup flour
- $\frac{1}{2}$ cup packed light brown sugar
- $\frac{1}{2}$ cup chopped pecans
- $\frac{1}{4}$ cup ($\frac{1}{2}$ stick) butter, melted

Preparation

1. Preheat oven to 350 degrees F.
Grease a 9 x 13 - inch baking pan. Set aside.
2. Beat butter and cream cheese at medium speed with an electric mixer until creamy; gradually add sugar, beating well.
3. Add eggs, 1 at a time, beating after each addition.
4. Combine dry ingredients and add to the butter mixer beginning and ending with flour, mixing at low speed just until blended after each addition. Stir in vanilla.
5. Pour the batter into the pan.
6. Mix together the dry ingredients of the TOPPING with a fork. Add butter and mix with a fork until all ingredients are wet.
7. Sprinkle the topping over the batter. Bake in oven for 40 minutes or until cake tests done.
8. Cool in pan on wire rack. Cut into squares to serve. Store leftovers in refrigerator. (If you are making the cake the day before, cover pan, and store in the refrigerator.)