

Cream Cheese Coffee Cake

Crust

- ½ cup melted butter or margarine.
- 1 box yellow or golden cake mix.
- 2 eggs

Filling

- 2 eggs
- 1 package cream cheese
- 3 cups icing sugar

Preheat Oven to 350°.

Combine melted butter, cake mix and 2 eggs in bowl. Mix Well.

Spread into 9x13 pan.

Combine 2 eggs, cream cheese and icing sugar in bowl.

Beat together and pour over crust.

Bake for 30 - 40 minutes. (Done when knife inserted in middle comes out clean)

Sprinkle top with icing sugar while still warm.

**Tip: The crust is very thick and hard to spread. I use parchment paper that I “glue” to the pan with a bit of shortening.*