

Don't Forget About Breakfast

Tags: Coffee Cake
August 6, 2012



Ingredients:

- 1/4 cup butter
- 8 oz. cream cheese, softened
- 1 1/2 cups sugar
- 2 eggs
- 2 cups all-purpose flour
- 2 teaspoons baking powder
- 1 teaspoon salt
- 1 teaspoon baking soda
- 1/2 cup milk
- 1 teaspoon vanilla

And for the topping:

- 1/4 cup butter
- 1/4 cup all-purpose flour
- 1 cup brown sugar, packed
- pinch of salt

Instructions:

Preheat your oven to 350°F. To get started, cream together the butter and cream cheese until light and fluffy, then add in the sugar and eggs and give it another spin.

In a separate bowl, sift together the dry ingredients.

Add the milk and vanilla to the butter and sugar mixture and blend well. Then add the dry ingredients and mix for another three minutes until things are [nice and smooth](#).

Pour the batter evenly among the three foil pans (that you have greased and floured) and prep the topping. In a small bowl, mix together (either by hand or with a couple forks) the butter, flour, brown sugar and pinch of salt.

Sprinkle that on top of the batter and bake for about 20-25 minutes or until a tester comes out mostly clean.