

Moist, light, and crunchy all at the same time, this cake makes a great breakfast and snack at any time of the day. Simple and easy to make, most of its ingredients are probably already in your kitchen.

Cream Cheese Swirl Coffee Cake

- 2 (3 oz.) packages cream cheese, softened
- 2 tbsp. confectioners' sugar
- 2 tbsp. lemon juice
- 2 cups unsifted flour
- 1 tsp. baking powder
- 1 tsp. baking soda
- 1/4 tsp. salt
- 1 cup granulated sugar
- 1/2 cup butter, softened

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- 3 eggs
- 1 tsp. vanilla extract
- 1 (8 oz.) container sour cream

Preheat the oven to 350 degrees. In a small bowl, beat together the cream cheese, confectioners' sugar and lemon juice until smooth; set aside. Stir together flour, baking powder, baking soda and salt; set aside. In a large mixing bowl, beat granulated sugar and butter until fluffy. Add eggs and vanilla; mix well. Add dry ingredients alternately with the sour cream; mix well.

Pour half the batter into greased and floured 10 inch tube pan. Spoon cheese mixture on top of batter to within 1/2 inch of pan edge. Spoon remaining batter over filling, spreading to pan edge. Sprinkle with Cinnamon nut topping. Bake for 40 to 45



Generously grease inside of pan with solid vegetable shortening. Use pastry brush to spread shortening evenly, making sure all inside surfaces are well covered. Dust with flour, tap out excess. If shiny spots remain, touch up with more shortening and flour, or use vegetable pan spray.

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minutes or until toothpick inserted in the center comes out clean. Cool 10 minutes; remove from pan. Serve warm.

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They'll know your appreciation is from the heart when they receive our "Heartfelt Thanks" bouquet. The heart shaped cookies are decorated in artful swirls and plaids, and the color-coordinated center cookie will make a great presentation. They'll be thanking you when they taste this delicious treat!

Price: \$ 29.00 - \$ 80.00

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Cinnamon Nut Topping:

Combine $\frac{1}{4}$ cups finely chopped nuts, 2 tbsp. granulated sugar and $\frac{1}{2}$ tsp. ground cinnamon.