



Coffecake, Cherry

Ingredients:

1/4 cup salted butter, room temperature
1 pkg. white cake mix
1/4 oz. Packet dry yeast, 2 1/4 tsp.
1 cup all-purpose flour
2 large eggs
21 oz. can cherry pie filling
2 Tbsp granulated sugar
8 oz. cream cheese, cubed, optional

Instructions:

Preheat the oven to 375°F; if using convection, set it to 350°F. Reserve 1/2 cup of dry cake mix in a bowl. In a large bowl, combine the remaining cake mix, yeast, flour, eggs, and 2/3 cup warm water, then mix until well blended. Spread the dough in a greased 13x9-inch pan. In another bowl, mix the reserved cake mix with butter and sugar to make the streusel; it will be crumbly. Set aside. Spoon pie filling in three rows; add cubed cream cheese on top if desired. Sprinkle streusel in four rows. Bake at 375°F for 30 minutes.