

## CHERRY COFFEE CAKE

**1/4 CUP BUTTER OR MARGARINE (ROOM TEMP.)**

**1 PKG. WHITE CAKE MIX**

**1 PACKET 1/4 OZ. EACH DRY YEAST**

**1 CUP ALL-PURPOSE FLOUR, (WHITE LILY)**

**2 EGGS**

**1 CAN (1 LB. 5 OZ.) CHERRY PIE FILLING**

**2 TBSP. SUGAR**

**8 OZ. CREAM CHEESE (CUBED) IS OPTIONAL**

Preheat oven to 375 degrees. If using convection set temperature at 350 degrees. In a medium mixing bowl, reserve 1/2 cup dry cake mix. In a large bowl add remaining cake mix with yeast, flour, eggs, and 2/3 cup warm water. Mix until blended well with a dough whisk or spoon. Spread dough in a greased 13 x 9 x 2-inch baking pan; set aside. In a bowl blend reserved cake mix with butter & sugar to make streusel topping. Mixture will be crumbly. Set it aside. Spoon pie filling evenly over dough in pan. Place cubed cream cheese on top of cake if desired (optional). Sprinkle streusel topping over filling. Bake immediately at 375 degrees. for 30 minutes. If desired, frost with glaze. (Recipe below.)

### **GLAZE:**

**1 C. CONFECTIONERS SUGAR (SIFT IF LUMPY)**

**1 TBSP. CORN SYRUP**

**1 TBSP. WATER**