

GF BROWN SUGAR CREAM CHEESE COFFEE CAKE

Ingredients:

2 cups Pamela's Gluten-Free Baking & Pancake Mix
1 cup white sugar
1 tsp. Gluten-free vanilla
2/3 cup butter, melted
2 eggs, large
3/4 cup cream cheese
1/4 cup milk (I used 1%)

Filling:

1/2 cup brown sugar

Topping:

Brown sugar

Directions:

Preheat oven to 350 degrees.

Mix together the filling ingredients and set aside.

For the batter: Mix melted butter and sugar and vanilla. Add eggs and beat on low. Still beating on low, add cream cheese and milk. Then add Pamela's mix until thoroughly mixed.

Spoon half of the batter into a greased 9" square pan. Sprinkle all of the filling on top of that and smooth out. Spread the rest of the batter over the filling.



Take a knife and cut through the batter to swirl the flavors together.

Bake for 40-45 minutes, when inserted a toothpick comes out clean. When cool, remove the cake from the pan and sprinkle with a generous amount of brown sugar.

Daryl Wood Gerber

TASTY ~ ZESTY ~ DANGEROUS

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