Aunt Marlene’s Cream cheese Coffee Cake

350 degrees

3 9” rounds

**Batter:**

¼ c butter flavored Crisco

1 8oz pkg cream cheese

1 ½ c sugar

2 eggs

2 c flour

2t baking powder

1t baking soda

½ t salt

½ c milk

1t vanilla

**Topping:**

½ c butter

½ c flour

1 c dark brown sugar

Cream crisco, cream cheese, sugar and eggs. Mix in milk and vanilla. Mix dry ingredients in separate bowl then slowly add to wet ingredients. Pour batter into 3 greased and floured 9” rounds. Mix brown sugar and flour, cut in butter, sprinkle over batter.

Bake 20 min. Serve warm.