

# Cream Cheese Filled Coffee Cake by Lynn's Recipes

---



*[Click on the picture above to watch my video demonstration of this recipe.](#)*

Delicious coffee cake that can be made the night before and baked on the morning you need to serve it. Super easy!

## Ingredients:

- 2 packages crescent rolls
- 2 (8-oz.) packages of cream cheese
- 1 cup sugar
- 1 tsp. vanilla
- 1 egg, separated

Spread 1 package of crescent rolls in a 9x13 inch pyrex pan that has been sprayed with cooking spray.

Cream together the cream cheese, sugar, 1 egg yolk and vanilla. Spread over the crescent rolls. Spread the other package of crescent rolls on top.

Topping: Beat egg white and spread over the rolls. Mix 1/2 cup sugar and 1 tsp. cinnamon and sprinkle over the egg whites. Add the chopped pecans, if desired. Bake 1/2 hour in a preheated 350° oven.

[Comment or watch this Recipe on You Tube](#)

**Follow me on:**

# Cream Cheese Filled Coffee Cake by Lynn's Recipes

---

[YouTube](#)

[Twitter](#)

[Facebook](#)

[Instagram](#)

Lynn's Recipes: September 2010  
[www.lynnrecipes.com](http://www.lynnrecipes.com)

-----

[Click here for a handy Conversion Chart](#)