

Cream Cheese Filled Coffee Cake by Lynn's Recipes



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:

[YouTube](#)

[Twitter](#)

Cream Cheese Filled Coffee Cake by Lynn's Recipes

[Facebook](#)

[Instagram](#)

Lynn's Recipes: September 2010
www.lynnrecipes.com

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