

Cherry-Cheese Coffee Cake

One 3oz. pkg. cream cheese

¼ c. firm butter

2 c. Bisquick baking mix

1/3 c. milk

Cream Cheese filling (below)

One 21oz. can cherry pie filling

Heat the oven to 425 degrees F. Line your baking sheet with a piece of parchment paper and lightly spray it with cooking spray. Measure the Bisquick into a mixing bowl and cut in the 3oz. of cream cheese and the butter. When it is crumbly, stir in the milk. Blend as much as possible, then turn the dough onto a floured board and knead together about 20 times, or until you get a smooth ball of dough. Roll the dough into a 12" by 8" rectangle. Place the rectangle on your baking sheet. Make the cream cheese filling and spread it down the center of the rectangle, the long way. On each of the 12" sides, along the filling, make 2 ½" slits at 1" intervals. Alternately fold the strips over the filling at an angle so when finished, it looks like a braid. Sprinkle the braid generously with sugar. Bake until golden brown, about 12-15 minutes. Allow the braid to cool about 10 minutes before moving to a serving platter. Spoon the cherry pie filling over the top and down the center of the cake. Refrigerate any remaining cake.

Cream Cheese Filling

One 8oz package of cream cheese

1/3 c. sugar

1 tsp. lemon zest

2 tsp. lemon juice

Beat all of the ingredients together until smooth.

