

CITRUS CREAM CHEESE COFFEE CAKE

- 2½ CUPS ALL-PURPOSE FLOUR
- ½ CUP JACK FROST® LIGHT BROWN SUGAR, PACKED
- ½ CUP JACK FROST® GRANULATED SUGAR
- ¾ CUP BUTTER OR MARGARINE
- ½ TEASPOON BAKING POWDER
- ½ TEASPOON BAKING SODA
- ¼ TEASPOON SALT
- 1 CUP LEMON OR ORANGE YOGURT
- 1 TEASPOON LEMON OR ORANGE RIND
- 1 TEASPOON VANILLA
- 1 LARGE EGG
- 2 3-OZ. PKGS. CREAM CHEESE, SOFTENED
- ½ CUP JACK FROST® GRANULATED SUGAR
- 1 LARGE EGG
- ½ CUP ORANGE MARMALADE
- ½ CUP CHOPPED WALNUTS

IN A LARGE BOWL, COMBINE FLOUR AND SUGARS. USING A PASTRY BLENDER OR FORK, CUT IN BUTTER TILL MIXTURE RESEMBLES COARSE CRUMBS. RESERVE 1 CUP OF CRUMB MIXTURE. TO REMAINING MIXTURE, ADD BAKING POWDER, BAKING SODA, SALT, YOGURT, LEMON RIND, VANILLA AND EGG; BLEND WELL. SPREAD BATTER OVER BOTTOM AND 2-INCHES UP SIDES OF A GREASED AND FLOURED 9 OR 10-INCH SPRINGFORM PAN. (BATTER SHOULD BE ABOUT ¼-INCH THICK ON SIDES.) IN SMALL BOWL, COMBINE CREAM CHEESE, SUGAR AND EGG; BLEND WELL. POUR INTO BATTER-LINED PAN. CAREFULLY SPOON MARMALADE OVER CREAM CHEESE MIXTURE. IN SMALL BOWL, COMBINE RESERVED MIXTURE AND CHOPPED WALNUTS. SPRINKLE OVER PRESERVES. BAKE IN A 350° OVEN FOR 50 TO 60 MINUTES OR TILL GOLDEN BROWN. COOL 15 MINUTES. REMOVE SIDES OF PAN. SERVE WARM OR COOL. CUT INTO WEDGE. REFRIGERATE LEFTOVERS.

MAKES 16 SERVINGS.