

Philly Brunch Cake

1 cup sugar	1-3/4 cup flour
1 pkg. (8 oz.) cream cheese	1 tsp. baking powder
1/2 cup butter	1/2 tsp. baking soda
2 eggs	1/4 tsp. salt
1 tsp. vanilla	1/4 cup milk

Combine sugar, softened cream cheese, and softened butter. Mix till blended. Blend in eggs and vanilla. Combine dry ingredients; add to cream cheese mixture alternately with milk, mixing well after each addition. Pour into greased and floured 9x13-inch baking pan. Sprinkle with crumb mixture. Bake at 350° 35 to 40 minutes.

Topping:

1/3 cup brown sugar	1/2 tsp. cinnamon
1/3 cup flour	2 Tablespoons butter

Combine sugar, flour, and cinnamon. Cut in butter till mixture resembles coarse crumbs.

I like to top with fresh or frozen blueberries, before or after the crumb topping.