

Raspberry Cream Cheese Coffee Cake

Yield: 4 min
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/vietnamese-egg-white-coffee-recipe>

Ingredients:

- 8 ounces cream cheese softened
- 1/4 cup sugar
- 1 egg white
- 1 cup raspberries washed and well drained
- 1 1/2 cups all purpose flour
- 1/2 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 5 1/2 tablespoons unsalted butter softened
- 1/2 cup sugar
- 1 egg
- 1 egg yolk
- 1 teaspoon vanilla extract
- 3/4 cup sour cream
- 1/3 cup sugar
- 1/2 cup flour
- 3 tablespoons butter chilled and cubed

Nutrition:

1. Calories: 990 calories
2. Carbohydrate: 111 grams
3. Cholesterol: 255 milligrams
4. Fat: 56 grams
5. Fiber: 5 grams
6. Protein: 14 grams
7. SaturatedFat: 32 grams
8. Sodium: 690 milligrams

9. Sugar: 60 grams

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