

Fruit and Cream Cheese Crumb Cake

Ingredients:

- BNJUM Sour Cream Batter
- Cream Cheese filling
- Raspberry filling
- Butter Streusel



Instructions:

1. Spray pan and deposit batter (16 oz. of batter)
2. Using a pastry bag, deposit cream cheese filling diagonally across the batter
3. Again, using a pastry bag, deposit fruit filling, alternating with cream cheese filling
4. Top with Butter Streusel

BAKE at 340° to 360°F for 30 minutes.