

## Cherry Coffee Cake



### Coffee Cake

2 eggs  
1 cup sour cream  
1/2 cup butter, melted  
1 teaspoon vanilla extract  
1 package Yumee Yumee Muffins & Coffee Cakes mix  
1 (21 ounce) can cherry pie filling

### Drizzle

1 cup powdered sugar  
2 tablespoons whole milk or half and half cream  
1/4 teaspoon vanilla extract

**In a medium bowl**, combine eggs, sour cream, butter, and vanilla. Mix well. In a large bowl, stir wet ingredients into Yumee Yumee Muffins & Coffee Cakes mix. Mix well.

**Evenly** spread 2/3 of batter into a greased 8 inch springform pan. Top with cherry pie filling. Drop remaining batter by small teaspoons over center of pie filling and around edges of pan.

**Bake** at 350 degrees for 40 to 45 minutes, or until a toothpick inserted near the center comes out clean. Allow coffee cake to sit for 45 minutes. Remove sides of pan and cool on a wire rack.

**In a small bowl**, combine powdered sugar, milk, and vanilla. Mix well. Drizzle over cooled coffee cake and serve.

**Serves 8 to 12**