

Apricot Crumble Cake

*Philadelphia Cream Cheese Favorite Recipes (1988)
1988 Kraft Inc.*

Servings: 16

*1 package (8 ounce) cream cheese,
softened
1/2 cup margarine
1 1/4 cups granulated sugar
1/4 cup milk
2 eggs
1 teaspoon vanilla
1 3/4 cups flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1/4 teaspoon salt
1 jar (10 ounce) apricot or peach
preserves
2 cups flaked coconut
2/3 cup packed brown sugar
1 teaspoon cinnamon
1/3 cup margarine melted*

In a bowl, combine the cream cheese, margarine and granulated sugar, mixing at medium speed with an electric mixer until well blended.

Gradually add the milk, mixing well after each addition. Blend in the eggs and vanilla.

In a bowl, combine the flour, baking powder, baking soda and salt. Add the mixture to the cream cheese mixture. Mix well.

Pour half of the batter into a 13x9-inch baking pan. Dot with the preserves. Cover with the remaining batter.

Bake at 350 degrees for 35 to 40 minutes or until a wooden pick inserted in the center comes out clean.

In a bowl, combine the coconut, brown sugar, cinnamon and margarine. Mix well. Spread onto the cake.

Broil for 5 minutes or until golden brown.

Per Serving (excluding unknown items): 259 Calories; 12g Fat (40.0% calories from fat); 3g Protein; 36g Carbohydrate; trace Dietary Fiber; 43mg Cholesterol; 227mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 0 Non-Fat Milk; 2 Fat; 1 1/2 Other Carbohydrates.

Desserts

Per Serving Nutritional Analysis

% Calories from Fat:	40.0%
% Calories from Carbohydrates:	54.7%
% Calories from Protein:	5.3%
Total Fat (g):	12g
Saturated Fat (g):	4g
Monounsaturated Fat (g):	4g
Polyunsaturated Fat (g):	2g
Cholesterol (mg):	43mg
Carbohydrate (g):	36g
Dietary Fiber (g):	trace
Protein (g):	3g
Sodium (mg):	227mg
Potassium (mg):	82mg
Calcium (mg):	50mg
Iron (mg):	1mg
Zinc (mg):	trace
Vitamin C (mg):	trace
Vitamin A (i.u.):	495IU
Vitamin A (r.e.):	129RE

Vitamin B12 (mcg):	.2mcg
Thiamin B1 (mg):	.1mg
Riboflavin B2 (mg):	.1mg
Folacin (mcg):	9mcg
Niacin (mg):	1mg
Caffeine (mg):	0mg
Alcohol (kcal):	1
% Refuse:	0.0%

Food Exchanges

Grain (Starch):	1/2
Lean Meat:	1/2
Vegetable:	0
Fruit:	0
Non-Fat Milk:	0
Fat:	2
Other Carbohydrates:	1 1/2

Nutrition Facts

Servings per Recipe: 16

Amount Per Serving

Calories 259 **Calories from Fat:** 103

% Daily Values*

Total Fat 12g	18%
Saturated Fat 4g	22%
Cholesterol 43mg	14%
Sodium 227mg	9%
Total Carbohydrates 36g	12%
Dietary Fiber trace	2%
Protein 3g	
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Vitamin A	10%
Vitamin C	0%
Calcium	5%
Iron	7%

* Percent Daily Values are based on a 2000 calorie diet.