

Pumpkin Cream Cheese Coffeecake

(Makes 24 servings)

2 1/4 cups all-purpose flour	1 1/4 cups LIBBY'S Solid Pack
2 teaspoons ground cinnamon	Pumpkin
1 teaspoon baking soda	1/4 cup vegetable oil
1/2 teaspoon salt	1/2 teaspoon vanilla extract
2 eggs	Filling (recipe follows)
2 cups granulated sugar	Topping (recipe follows)

COMBINE flour, cinnamon, baking soda and salt in large bowl.

Combine eggs, sugar, pumpkin, oil and vanilla in small bowl; mix well. Add liquid ingredients to flour mixture; stir just until moistened.

SPREAD batter into greased 13 x 9-inch baking pan. Top with heaping teaspoons of Filling. Swirl with knife to marbleize. Sprinkle with Topping

BAKE in preheated 350° F. oven for 30 to 35 minutes or until wooden pick inserted in center comes out clean. Cool on wire rack.

FOR FILLING:

COMBINE 8 ounces softened cream cheese, 1 egg and 1 tablespoon granulated sugar in small bowl.

FOR TOPPING:

COMBINE 3/4 cup flake coconut, 1/2 cup chopped nuts, 1/4 cup granulated sugar and 1/2 teaspoon ground cinnamon in small bowl.