



# CREAM *Cheese* STREUSEL



Nuts and chocolate combine with cinnamon to spice up a buttery crumble topping for coffee cakes, muffins and more.

**415 Servings**

1 Serving = 1 Tbsp

## Ingredients

- 1 Box (5 lb) Gold Medal™ White Cake Mix (11132).
- 2 Tbsp Cinnamon, ground.
- 2 Cups (8 oz) Finely chopped Pecans.
- 2 Cups (12 oz) Semi-Sweet Chocolate Chips.
- 3 Cups (24 oz) Cream Cheese, softened.

## Instructions

1. Add cake mix, cinnamon, pecans and chocolate chips to mixer bowl.
2. Using paddle attachment, mix on low speed until combined, approx. 1 minute.
3. Add softened cream cheese slowly, while mixing on low speed.
4. Continue mixing on low speed until ingredients are combined and crumbly.



## Tips

Be creative by using other cake mix flavors, ingredients (chopped nuts, small chocolate chips, vanilla extract) or spices (nutmeg, allspice) you prefer to create new variations. Use streusel as a topping for all types of baked goods; sprinkle on just before baking.

