Cream Cheese Coffee Cake

Lemon Sugar- Almond Topping

1/4 cup sugar

1 1/2 teaspoons lemon zest

1/2 cup sliced almonds

Cake

2 1/4 cups flour

1 1/8 teaspoon baking powder

1 1/8 teaspoon baking soda

1 teaspoon salt

10 tablespoons butter

1 cup + 7 Tablespoons sugar

1 Tablespoon + 4 teaspoons lemon zest

juice from 2 lemons

4 eggs

5 teaspoons vanilla

1 1/4 cups our cream

8 ounces cream cheese

For topping, stir together sugar and lemon zest.  Stir in almonds.

In mixer, combine butter, 1 cup plus 2 Tablespoons sugar and lemon zest and beat until light and fluffy.

Add eggs, 1 at a time.

Add 4 teaspoons vanilla and mix.

Add 1/3 of flour mixture followed by 1/2 of the sour cream and repeat.  End with remaining flour mixture.

Reserve 1 1/4 cups batter.

Spoon remaining batter into greased tube pan.

Beat cream cheese, 5 Tablespoons sugar, lemon juice and 1 teaspoon vanilla until light and fluffy.

Add 1/4 cup of the reserved batter.

Spoon cheese filling over batter in pan, keeping 1 inch from sides.  Gently swirl batter with a knife.

Spread remaining cup of batter over top.

Sprinkle lemon sugar topping over cake and press to adhere.

Bake until golden brown, 45-50 minutes at 350.