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 teaspoons baking powder

1 1/8 teaspoons baking soda

1 teaspoon salt

10 Tablespoons butter

1 cup + 7 Tablespoons sugar

1 Tablespoon lemon zest

juice from 1 lemon

4 eggs

5 teaspoons vanilla extract

1 1/4 cups sour cream

8 ounces cream cheese

For topping:  Stir together sugar and lemon zest.  Stir in almonds.

For cake:  Whisk together flour, baking powder, baking soda and salt.  Beat butter and 1 cup + 2 Tablespoons sugar in mixer until light and fluffy.  Add eggs, one at a time.  Add 4 teaspoons vanilla.  Add dry ingredients alternating with sour cream.  Reserve 1 1/4 cups batter.  Spoon a teaspoonful of topping into the bottom of greased mini bundt pan.  Spoon reserved batter over topping.  Beat cream cheese, 5 Tablespoons sugar, lemon juice and 1 teaspoon vanilla.  Add 1/4 cup reserved batter.  Spoon cheese filling over batter.  Use a toothpick to swirl filling into batter.  Spoon remaining batter on top of filling.  Bake 25 minutes.  Cool in pan 10 minutes.  Remove from pan and cool on wire racks.