

STRAWBERRY COFFEE CAKE

(recipe from food.com)

for the cake:

1 cup all-purpose flour
1/2 cup sugar
2 teaspoons baking powder
1/2 teaspoon salt
1 egg, beaten
1/2 cup milk
1 teaspoon vanilla
2 tablespoons butter, melted
1 1/2-2 cups sliced fresh strawberries

for the topping:

1/2 cup all-purpose flour
1/2 cup sugar
1/4 cup cold butter
1/4 cup chopped pecans

In a mixing bowl, add the flour, sugar, baking powder and salt; stir to mix.

In a second bowl, add the egg, milk and butter; stir to mix; add to dry ingredients and stir just until moistened.

Pour mixture into a greased 8-inch square baking dish. Place strawberries evenly over the top of batter.

To make the topping: Combine the flour and sugar in a bowl. With a pastry blender, cut in the butter until consistency of coarse crumbs. Stir in pecans.

Sprinkle mixture evenly over the strawberries.

Bake at 375° for 30-35 minutes or until wooden pick comes out clean.

