



Strawberry Coffeecake

INGREDIENTS

1/2 cup shortening
1/2 cup sugar
1 egg, beaten

2 cups flour
2 1/2 tsps. baking powder
1/4 tsp. salt
1/2 cup milk
2 cups chopped strawberries

Cinnamon Crumbs:

1/2 cup sugar
1/2 cup flour
1/2 tsp. cinnamon
1/4 cup butter

DIRECTIONS

1. Make the crumb topping: Mix the sugar, flour and cinnamon in a small bowl. Cut the butter into smaller pieces, add to flour mixture and cut-in using a pastry blender until crumbly. Set aside.
2. Thoroughly cream shortening and sugar. Add egg and mix well. Sift flour, baking powder and salt together. Add to creamed mixture alternately with milk. Add strawberries and gently mix

- until distributed evenly in the batter.
3. Pour into well-greased 9 x 9 inch pan. Sprinkle Cinnamon Crumbs on top. Bake at 350 degrees for 45 to 50 minutes.

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