



# Strawberry Coffeecake

## INGREDIENTS

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