

Strawberry Coffeecake

Author: From "What Did You Eat" blog (blogger now deceased) and she got it from another blogger, Butta Buns



TOPPING:

1 cup flour
1/2 cup sugar
1 stick butter

COFFEECAKE:

2 cups flour
1 cup sugar
2 tablespoons baking powder
1 teaspoon salt
2 teaspoons cinnamon
2 teaspoons vanilla
1 cup milk
2 whole eggs
1/4 cup butter, melted
3 cups strawberries, sliced

Blog: Carolyn T's Blog:
<http://tastingspoons.com>

*Per Serving (excluding unknown items): 352 Calories;
13g Fat (34.0% calories from fat); 5g Protein; 53g
Carbohydrate; 2g Dietary Fiber; 69mg Cholesterol;
561mg Sodium. Exchanges: 1 1/2 Grain(Starch); 0
Lean Meat; 0 Fruit; 0 Non-Fat Milk; 2 1/2 Fat; 1 1/2
Other Carbohydrates.*
Your Text Here

*Carolyn T's
Cookbook*

Servings: 12

Notes: This can be halved easily enough - just bake in a 9x9 pan for 30 minutes.

Description:

1. **TOPPING:** Sift the sugar and flour together in a large bowl. Place the butter in the center of the bowl and sprinkle a little of the sugar and flour mixture over it. Place all 10 fingers on the stick and start crumbling it by making cat-kneading gestures with your fingers so the butter turns into little pea sized bits. Keep crumbling until the stick is completely whittled down.
2. Keep the bowl of crumbs in the frig until you're ready for it.
3. **COFFEECAKE:** Sift the first four ingredients together in a bowl and set aside
4. Whisk the milk, eggs, vanilla, and melted butter together in a bowl. Add the mix of wet ingredients to the bowl of dry ingredients. Beat together with a handheld mixer until well incorporated.
5. Pour into a pre-greased 9x13 pan. Arrange the sliced strawberries on top of the batter. Sprinkle with the crumble topping.
6. Bake at 350F for 35-45 minutes.