

## **Fruit Crumb Cake**

Want a Danish for breakfast? This comes close. Apples, Blueberries, Cherries, Apricots, Raspberries, and Strawberries can also be used in this versatile recipe.

1/2 cup butter  
1-1/4 cups sugar  
2 eggs  
2-1/2 cup all-purpose flour  
1/8 tsp. salt  
2 tsp. baking powder  
1 cup milk  
1 tsp. vanilla  
1 can (16 oz.) pie filling  
    **CRUMBS:**  
3/4 cup sugar  
1 cup flour  
1/8 tsp. salt  
1/4 to 1/2 cup butter



Cream together butter and sugar.  
Add eggs; one at a time.  
Sift together the flour, salt and baking powder and add alternately with milk.  
Add vanilla and mix thoroughly for about two minutes on medium speed of electric mixer.  
Pour into a greased and floured 9-inch x 13-inch pan.  
Spread pie filling over batter.

**CRUMBS:**  
Mix sugar, flour and salt and cut in butter until mixture resembles coarse crumbs.  
Sprinkle over pie filling and bake at 350 degrees for 1 hour or until wooden pick inserted in center is withdrawn clean.  
Cool in pan on wire rack.  
Cut and serve.

Yield: 12 servings.

**NOTE:**  
Fresh fruit can substitute the can pie filling. Use my Sky-High Strawberry Pie recipe, 1-quart measurement, as a guide to thicken the fruit.