

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Sprinkle over pie filling and bake at 350 degrees for 1 hour or until wooden pick inserted in center is withdrawn clean.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.