

SWEET CHERRY COFFE CAKE*

“Recipe by K. Nice”

Ingredients (serves 15)

2 cups un-sifted all-purpose flour
1 cup sugar
2 teaspoon baking powder
1 teaspoon salt
1 ½ teaspoon grated orange peel
½ cup butter
2 room temp. eggs
1 cup milk
1 teaspoon vanilla
3 ½ cups prepared fruit
1/3 cup brown sugar
¼ cup all-purpose flour
1 teaspoon cinnamon
2 tablespoons butter
½ cup chopped nuts

Directions

- Cut butter or margarine into flour, sugar, salt and baking powder
- Mix until course crumbs
- Beat eggs lightly, stir in milk, orange peel and vanilla
- Make a well in flour mixture and pour in egg mixture
- Blend until just moist and pour into 9x13 inch prepared pan
- Press fresh pitted sweet cherries in lightly

Streusel Topping

- Mix brown sugar, flour, cinnamon and cut in butter
- Add chopped nuts
- Sprinkle over fruit
- Bake at 350 degrees for 60 minutes

Fresh cherries, peaches, apples or blueberries may be used

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