



From the kitchen of
Providence Care Centers

Strawberry Crumb Cake

Makes 8 servings



1 cup all-purpose flour
½ cup sugar
2 teaspoons baking powder
½ teaspoon salt
1 egg, beaten
½ cup milk
2 teaspoons vanilla
2 tablespoons butter, melted
3 cups fresh strawberries, sliced

Preheat oven to 350 degrees. In a large bowl, combine milk, vanilla, egg and butter. Sift dry ingredients. Add to liquid. Stir until moistened. Do not over mix. It is okay if there are a few lumps.

Pour mixture into a greased 8-inch square baking pan. Place strawberries on top of batter, then sprinkle streusel over the strawberries. Bake at 350 degrees for 35-40 minutes or until wooden pick comes out clean.

Streusel Topping

½ cup flour
½ cup sugar
¼ cup cold butter
¼ cup chopped pecans

Mix together ingredients until crumbly.



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