



Coffecake, Strawberry

Ingredients:

1/2 cup granulated sugar
2 large eggs
3 Tbsp salted butter, melted
1 tsp vanilla extract
3/4 cup buttermilk or milk
1-1/2 cups self-rising flour

In a mixing bowl, combine the ingredients listed above in the order they are given, mixing after each addition. Set aside and prepare your pan: pan size should be 7x11 or 9x9, sprayed with cooking or baking spray.

16 oz. strawberries, frozen or fresh
1/2 cup chopped pecans
4 Tbsp salted butter, melted
1/3 cup granulated sugar

Instructions:

Place slices of strawberries, pecans, and butter in the bottom of the pan. Sprinkle sugar over the fruit and nuts, mixing with a spatula to distribute evenly. Pour the cake batter into the pan. Bake at 350°F until golden brown, about 25-30 minutes. When it is done, remove the cake from the oven and let it cool for 5 minutes. Then, flip it out (upside down) like you would with an upside-down cake. Use a spatula to help and adjust any fruit as needed. If it sticks, scoop it onto the cake. Do not worry if it is not perfect because it is so good! Enjoy your breakfast cake!

“Feel free to substitute different fruit like blueberries for the coffee cake.” - Tammy