

# Strawberry Coffeecake

**1/2 CUP WHITE SUGAR**

**2 LARGE EGGS**

**3 TBSP. SALTED BUTTER, MELTED.**

**1 TSP. VANILLA**

**3/4 CUP BUTTERMILK OR MILK**

**1 1/2 CUP SELF-RISING FLOUR**

In a mixing bowl combine above ingredients in the order they are listed mixing after each ingredient. Set aside get your pan ready:

**Pan size: 8x11 or 9x9 spray with cooking spray  
STRAWBERRIES, FROZEN OR FRESH.**

**1/2 CUP CHOPPED PECANS**

**4 TBSP. MELTED SALTED BUTTER**

**1/3 CUP SUGAR**

Place slices of strawberries, pecans, and butter in bottom of pan. Sprinkle sugar over fruit and nuts. You can mix up with spatula and make it look even. Pour cake batter over into the pan. Bake at 350 degrees until nice and golden brown. About 25-30 minutes. When done, take out and let cool 5 minutes then flip out (upside down) like you would a upside down cake. Enjoy your breakfast cake!

*"You can substitute any fruit for  
coffeecake...Tammy"*