

Strawberry Coffee Cake



INGREDIENTS

- 1 cup all-purpose flour or equivalent substitute [Gluten Free All-Purpose Baking Mix](#)
- $\frac{1}{2}$ cup sugar
- 2 teaspoons baking powder
- $\frac{1}{2}$ teaspoon salt
- 1 egg, beaten
- $\frac{1}{2}$ cup milk
- 1 teaspoon vanilla (optional)
- 2 tablespoons butter, melted
- 1 $\frac{1}{2}$ -2 cups sliced fresh strawberries

• Topping

- $\frac{1}{2}$ cup all-purpose flour or equivalent substitute [Gluten Free All-Purpose Baking Mix](#)
- $\frac{1}{2}$ cup sugar
- $\frac{1}{4}$ cup cold butter
- $\frac{1}{4}$ cup chopped pecans

DIRECTIONS

1. In a mixing bowl, add the flour, sugar, baking powder and salt; stir to mix.
2. In a second bowl, add the egg, milk and butter; stir to mix; add to dry ingredients and stir just until moistened.
3. Pour mixture into a greased 8-inch square baking dish.
4. Place strawberries evenly over the top of batter.
5. To make the topping: Combine the flour and sugar in a bowl.
6. With a pastry blender, cut in the butter until consistency of coarse crumbs.
7. Stir in pecans.
8. Sprinkle mixture evenly over the strawberries.
9. Bake at 375° for 30-35 minutes or until wooden pick comes out clean.