## Cherry Kuchen

## Ingredients

- 2it cups all
purpose flour
- 1 cup sugar
- 3 tsp baking powder
- 1 cup butter - $210 z$ can cherry pie filling


## Instructions

Mix flour, sugar, baking powder. Cut in butter with pastry blender. Set aside 1 cup of crumbs. Beat eggs, add milk and vanilla. Add to flour crumb mixture. Pour into a greased 9"x13" pan. Spoon pie filling on top. Sprinkle with reserved crumbs. Bake at $350^{\circ}$ for 40 minutes. Serve warm or cool.

