

Cherry Kuchen

Ingredients

- 2½ cups all purpose flour
- 1 cup sugar
- 3 tsp baking powder
- 1 cup butter
- 3 eggs
- ½ cup milk
- 1 tsp vanilla
- 21oz 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° for 40 minutes. Serve warm or cool.