

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

1. Mix flour, sugar, baking powder.
2. Cut in butter with pastry blender.
3. Set aside 1 cup of crumbs.
4. Beat eggs, add milk and vanilla.
5. Add to flour crumb mixture.
6. Pour into a greased 9"x13" pan.
7. Spoon pie filling on top.
8. Sprinkle with reserved crumbs.
9. Bake at 350° for 40 minutes.
10. Serve warm or cool.