

Cherry Streusel Cake

Submitted by Maxine Swink; from the "Georgia on My Menu" cookbook



1 cup plus 2 Tbsp butter, softened
2 tsp baking powder
1 1/3 cups sugar
½ tsp salt
2 eggs
1 (20 ounce) can cherry pie filling
2 1/3 cups flour

Preheat oven to 375°. Grease a 13x9 pan.

In a bowl, cream together 1 cup butter and 1 cup sugar. Add eggs and mix. Sift together 2 cups flour, baking powder and salt. Gradually add this to the butter mixture. Beat until well mixed and butter has a smooth consistency.

Take 3/4 of the batter and spread it in pan. Pour pie filling over batter. Take the remaining mixture and drop small spoonfuls over the cherries. This batter will spread when cooling, but the smaller the drops the more even the top layer will be. Take remaining butter, sugar and flour and blend together. Sprinkle evenly on top of the streusel.

Bake at 375° for 45 minutes. Cool in the pan but can be cut and served while warm. (Blueberry pie filling is also good.)