

## CHERRY COFFEECAKE

Old-fashioned goodness with everyday ingredients.



### Topping:

- 3/4 cup firmly packed brown sugar
- 1/2 cup all-purpose flour
- 1/2 cup old-fashioned or quick-cooking oats, uncooked
- 1 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg
- 1/3 cup butter or margarine, softened

### Batter:

- 1-1/2 cups all-purpose flour
- 1/2 cup granulated sugar
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 3 tablespoons butter or margarine
- 2 eggs
- 3/4 cup milk
- 1 (21-ounce) can cherry filling and topping

For topping, combine sugar, flour, oats, cinnamon and nutmeg in a medium mixing bowl; mix well. Cut in butter to make a crumbly mixture. Set aside.

For batter, combine flour, sugar, baking powder and salt in a large mixing bowl. Cut in butter until mixture resembles coarse crumbs. Add eggs and milk; mix just until dry ingredients are moistened. Do not overmix; batter will be lumpy. Spread half the batter into a lightly greased 13x9x2-inch baking pan. Spoon cherry filling evenly over batter. Top with remaining batter. Sprinkle reserved topping over batter.

Bake in a preheated 350-degree oven 30 to 35 minutes, or until golden brown. Serve warm.

Makes 12 servings.