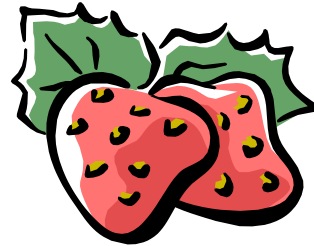




## Strawberry Coffee Cake

1 cup all-purpose flour  
1/2 cup sugar  
2 teaspoons baking powder  
1/2 teaspoon salt  
1 egg  
1/2 cup milk  
1/4 cup vegetable oil  
1 1/2 cups sliced fresh strawberries



### TOPPING:

1/4 cup all-purpose flour  
3 Tablespoons sugar  
2 Tablespoons butter  
1/4 cup chopped pecans (optional)

1. In a large bowl, combine the flour, sugar, baking powder and salt. In another bowl, beat the egg, milk and oil. Stir into dry ingredients just until moistened. Pour into a greased 8-in. square baking dish. Top with strawberries.
2. For topping, combine flour and sugar in a bowl; cut in butter until crumbly. Stir in pecans if desired; sprinkle over strawberries.
3. Bake at 375°F for 30-35 minutes or until a toothpick inserted near the center comes out clean. Cut into squares; serve warm.