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.