



# Easy Fruit Coffeecake

12-15 servings

- 1 Deluxe Butter Cake Mix (follow pkg. directions and add 1/2 cup sour cream )
- 1 - 21 oz . can apple, cherry or peach pie filling (buy Comstock brand- it has the most fruit)

## Cinnamon Topping:

- ½ cup packed brown sugar
- 2 T. flour
- 1 T. cinnamon
- 2 T. butter room temp.

Prepare the cinnamon topping and set aside.

Mix the cake batter together per directions on the package. Add sour cream or light sour cream. Pour half the batter into a greased 13x9 pan. Spread the fruit filling evenly on top. Pour remaining batter over fruit. Sprinkle cinnamon topping over the top of the batter. Bake at 350 degrees F for 50 min. or until inserted toothpick comes out clean.

Let set for at least 15 minutes before cutting.  
Cut into 12 or 15 squares

*This is our most requested recipe – everyone wants to know how to make it!*

*Hints: During the winter holidays, sprinkle a ½ cup of fresh cranberries on top of the apple filling for color and extra flavor.*

*If you think the cherry filling is too sparse, sprinkle a few raspberries or blueberries on top.*