



Quick Cherry Crumb Cake

- 2 cups buttermilk baking mix
- 1/2 cup sugar
- 1 teaspoon grated lemon peel
- 3/4 cup dairy sour cream
- 2 tablespoons melted butter or margarine
- 1 egg, beaten
- 1-1/2 cups pitted and halved fresh Northwest sweet cherries, divided
- Streusel Topping

Cherry Streusel Topping: Combine 1/2 cup flour, 3 tablespoons packed brown sugar, 1/2 teaspoon ground cinnamon and 1/4 teaspoon salt. Mix in 3 tablespoons softened butter or margarine with a fork. Add 1/4 cup chopped walnuts and mix well.

Mix baking mix, sugar and lemon peel. Combine sour cream, melted butter and egg; mix well. Add sour cream mixture to baking mix mixture and stir only until moistened. Fold in 1/2 cup cherries. Pour into oiled and floured 8-inch square baking pan. Sprinkle remaining cherries and Streusel Topping over batter. Bake at 375° 35 to 40 minutes or until wooden pick inserted near center comes out clean.

Makes 9 servings.