## Cherry Coffeecake

$1 / 2$ c butter $\quad 3 / 4$ c sugar $\quad 2$ eggs $\quad 1 / 2$ tsp vanilla
Beat all ingredients together. Add following:
$11 / 2$ c flour $\quad 1 / 2$ tsp salt $3 / 4$ tsp baking powder

Place $1 / 2$ to $2 / 3$ of the batter in a 9X13 greased pan.

Spoon 1 can cherry pie filling mixed with $1 / 4$ tsp almond extract over batter evenly. Spoon the remaining batter over the top of pie filling.

Bake 350 degrees for 25 minutes or until golden brown and toothpick inserted in cake portion comes out clean.

Top with powdered sugar glaze.

