

## **Food for the Body, Food for the Soul**

*Family Favorite Recipes from the St. Lad's Faith Community*

*Our Dear Heavenly Father, we thank You for this food.  
Feed our souls on the bread of life and  
help us to do our part in kind words and loving deeds.  
We ask in Jesus' name. Amen.*

### **Fruit Kuchen**

From the kitchen of Deb Cabal

2 c. flour  
1/2 tsp. Salt  
1/2 tsp. Baking powder  
2 T. sugar  
1/2 c. margarine, not low-fat

Cut with pastry blender or even mix with hands until mixture looks like cornmeal. Reserve 3/4 c. mixture for topping. Press remaining mixture into a 8x8 pan (Make sure to go up the sides too.)

Add 2 cans fruit pie filling. If filling seems too "soupy", drain some liquid off before pouring on crust.

Then add about 3 T. margarine and 2 T. sugar to reserved crumbs, add a sprinkle of nutmeg or cinnamon. (It should be like a streusel topping.) Place over fruit filling.

Bake at 350 degrees for about 45 minutes.