

CAKES

BUTTER CAKE†

(BUTTERKUCHEN)

- 1 package active dry yeast
- 1/2 cup sugar
- 3 tablespoons milk
- 1 cup milk
- 1 stick butter or margarine (8 tablespoons)
- 3 1/2 cups flour
- 1 egg

Topping

- 1 stick butter or margarine
- 1/2 cup sugar
- 2 tablespoons cinnamon

In a bowl mix yeast with 1 teaspoon sugar (take from 1/2 cup sugar) and 3 tablespoons warm milk. Set aside and let it rise for 5 minutes. Scald milk. Stir in the remainder of the sugar, butter or margarine and cool to lukewarm. Blend in flour, egg and yeast mixture and beat until soft. Turn this mixture on a lightly floured surface and knead until smooth and elastic (adding a little more flour as needed). Place dough in a floured bowl, cover and stand in a warm place until dough doubles in size (approximately one hour). Punch down and roll out. Line a shallow, greased pan (10" x 15" x 1") with dough making sure it covers up the sides. Cover and let rise another half an hour.

Topping

Melt the stick of butter or margarine and spread it evenly over the dough. Mix 1/2 cup sugar with the 2 tablespoons of cinnamon and sprinkle over the butter. Place in a preheated oven at 400° for 25 to 35 minutes.

Makes 1 cake

