

CAKES

MOTHER-IN-LAW CAKE†

(SCHWIEGERMUTTER KUCHEN)

Bottom:

- 1 cup flour
- 1 teaspoon baking powder
- 1/3 cup sugar
- 1 egg
- 5 tablespoons butter or margarine (room temperature)

Topping:

- 1 29 oz. can peaches (sliced)
- 7 tablespoons butter or margarine (room temperature)
- 1 cup sugar
- 1/3 cup flour
- 1 1/2 teaspoons baking powder
- 3 eggs
- 1 1/4 cup ground walnuts

Glaze:

- 1 1/3 cup powdered sugar
- 1/2 cup cocoa
- 1/4 cup milk
- 3 tablespoons melted butter

Bottom:

Grease a springform pan (10" X 3") and set aside. Stir baking powder in to the flour and place on a countertop. Make a well, sprinkle sugar over it and drop in the egg. Cut the butter into slices over the top and knead quickly into smooth dough. Add a little more flour if too sticky. Roll out the dough and line the pan making sure it's slightly up the sides. Set aside.

Topping:

Cut the peaches in 1" cubes and let them drain. Place butter or margarine into a bowl and beat until creamy. Gradually add sugar and eggs and beat until creamy. Mix the flour with baking powder and beat in the butter mixture. Stir in ground nuts. Lay the drained peaches over the bottom of the dough and spread topping evenly over the top. Place in a preheated oven at 350° and bake for 55-60 minutes. Take out of the oven and let it cool for 20 minutes. Carefully remove the rim and slide the cake onto a platter. Cool for another 30 minutes.

Glaze:

Stir all ingredients together until smooth. Spread it over the entire cake. Refrigerate for 1 hour and serve.

Makes 1 cake

