

Crumb Cake II

Canadian Mennonite Cookbook - 1974

*2 cups flour
1 cup white sugar
3/4 cup butter
1 cup sour milk
1 teaspoon baking soda
1 teaspoon cloves
1 teaspoon cinnamon
1 egg
1 cup raisins
1 cup currants*

Preheat the oven to 375 degrees.

In a bowl, mix the flour, white sugar and butter. Rub to form crumbs. Reserve one cup of crumbs.

In a small bowl, dissolve the baking soda in milk.

To the remaining crumbs, add the sour milk, baking soda, cloves, cinnamon, egg, raisins and currants. Mix the batter thoroughly. Pour into a cake pan.

Sprinkle the reserved crumbs over the top of the cake.

Bake for 30 minutes.

Per Serving (excluding unknown items): 3059 Calories; 147g Fat (41.8% calories from fat); 44g Protein; 416g Carbohydrate; 25g Dietary Fiber; 585mg Cholesterol; 2773mg Sodium. Exchanges: 12 1/2 Grain(Starch); 1 Lean Meat; 14 1/2 Fruit; 28 Fat.