

Crumb Cake III

Canadian Mennonite Cookbook - 1974

3/4 cup butter or margarine
2 cups flour
1 cup brown sugar
1 egg
1/2 cup flour
3 teaspoons baking powder
1 teaspoon cinnamon
3/4 cup milk

Preheat the oven to 375 degrees.

In a bowl, cream the butter and sugar. Stir in the flour. Reserve 3/4 cup of the mixture for sprinkling on the top of the cake.

Beat the egg. Add to the butter mixture.

In a bowl, sift the flour, baking powder and cinnamon. Add to the butter mixture alternately with the milk.

Pour into a greased cake pan. Sprinkle the reserved crumb mixture over the top.

Bake for 45 minutes to one hour.

Per Serving (excluding unknown items): 3102 Calories; 152g Fat (43.8% calories from fat); 46g Protein; 394g Carbohydrate; 10g Dietary Fiber; 609mg Cholesterol; 3091mg Sodium. Exchanges: 15 1/2 Grain(Starch); 1 Lean Meat; 1/2 Non-Fat Milk; 29 Fat; 9 1/2 Other Carbohydrates.