

Amish Onion Cake

Mitzi Sentiff - Annapolis, MD
Taste of Home Grandma's Favorites

Servings: 12

*3 to 4 medium onions,
chopped
2 cups cold butter, divided
1 tablespoon poppy seeds
1 1/2 teaspoons salt
1 1/2 teaspoons paprika
1 teaspoon coarsely ground
pepper
4 cups all-purpose flour
1/2 cup cornstarch
1 tablespoon baking powder
1 tablespoon sugar
1 tablespoon brown sugar
5 large eggs, room
temperature
3/4 cup 2% milk
3/4 cup sour cream*

Preparation Time: 25 minutes

Bake Time: 35 minutes

Preheat the oven to 350 degrees.

In a large skillet, cook the onions in one-half cup of butter over low heat for 10 minutes. Stir in the poppy seeds, salt, paprika and pepper. Cook until the onions are golden brown, stirring occasionally. Remove from the heat. Set aside.

In a large bowl, combine the flour, cornstarch, baking powder, sugar and brown sugar. Cut in 1-1/4 cups of butter until the mixture resembles coarse crumbs. Melt the remaining butter.

In a small bowl, whisk the eggs, milk, sour cream and melted butter. Make a well in the dry ingredients. Stir in the egg mixture just until moistened.

Spread the batter into a greased ten-inch cast-iron skillet or springform pan. Spoon the onion mixture over the batter. Place the pan on a baking sheet.

Bake until a toothpick inserted in the center comes out clean, about 35 to 40 minutes.

Serve warm.

Per Serving (excluding unknown items): 535 Calories; 37g Fat (61.6% calories from fat); 9g Protein; 43g Carbohydrate; 2g Dietary Fiber; 179mg Cholesterol; 748mg Sodium. Exchanges: 2 1/2 Grain(Starch); 1/2 Lean Meat; 1/2 Vegetable; 0 Non-Fat Milk; 7 Fat; 0 Other Carbohydrates.