

Blitzkuchen

Ingredients

Coffee Cake dough

- ½ cup sugar
- ½ cup butter
- 4 egg yolks
- ½ cup milk
- 1 cup flour
- 1 tsp baking powder

Topping

- 4 egg whites
- 1 cup sugar

Instructions

1. Mix coffee cake dough ingredients together and put the dough in the pan.
2. Beat the egg whites stiff and add 1 cup of sugar.
3. put egg whites & sugar mixture over top.
4. Bake.
5. Serve with whipped cream.

Notes

There was no indication of baking time or temperature in original recipe. I would suggest starting at 350° for 20 minutes and adding time from there.