

Placek (Coffee Cake)

Part 1:

- 1 cup lukewarm milk
- 1 tablespoon sugar
- 1 package active dry yeast
- 1 ½ cups of flour

Mix above ingredients well and let rise in a covered bowl in a warm place, free from drafts for 30 to 50 minutes.

Part 2:

Dough:

- 3 eggs beaten well
- 1 cup sugar
- ½ cup butter, melted and cooled

- 2 $\frac{1}{4}$ cup of flour
- 1 teaspoon of salt
- 1 teaspoon of vanilla
- 1 teaspoon of lemon juice

Topping:

- $\frac{3}{4}$ cup flour
- $\frac{1}{2}$ cup sugar
- $\frac{1}{3}$ cup soft butter

Cream sugar and melted shortening, stir in beaten eggs. Mix salt with flour and add slowly. Add vanilla and lemon juice. Combine the first and second parts and mix well. Beat with wooden spoon for 5 minutes or more. Split the mixture into two greased loaf pans and cover with crumbs made from $\frac{3}{4}$ cup flour, $\frac{1}{2}$ cup sugar and $\frac{1}{3}$ cup soft butter. Cover and let rise in warm place, free from drafts, until double in size.

Bake in 350° oven for one hour.